

MAR 16 1925

Know How to Load, Cool and Route a Meat Car?

See page 21

LIBRARY
UNIV. OF MICH.
MEDICAL ROOM Vol. 72

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1925, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

MARCH 14, 1925

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

Export Office
344 Produce Exchange

NEW YORK

Main Office
527 West 36th Street

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.



QUALITY FIRST!
Get Better Results
use

Corcoran Wooden Tanks

756 JERSEY AVENUE

A. J. CORCORAN, Inc.
"Over Half a Century of Doing One Thing Well"

JERSEY CITY, N. J.

Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

The great precaution exercised in the — Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)
and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Directions for Making a Good Prime Steam Lard

Outlined
on page 26

Profitable Pails

CRESCENT Lard Pails are profitable pails for you to use.

Right in quality, right in service, and right in price, they offer you greater possibilities in the lard business.

They give your lard a name and an attractive sanitary container. They protect it from dirt, dust and odors. They keep it pure, sweet and wholesome. They make it more convenient to handle, boost sales—and insure repeat orders.

Crescent Lard Pails range in size from two to fifty pound capacity, but there is no limit to the business you can build with them.

Write today for prices and information regarding your own requirements.



Branch Offices

New York
Philadelphia
Chicago
Pittsburgh
Kansas City
New Orleans
San Francisco

Foreign Offices

Buenos Aires
Liverpool

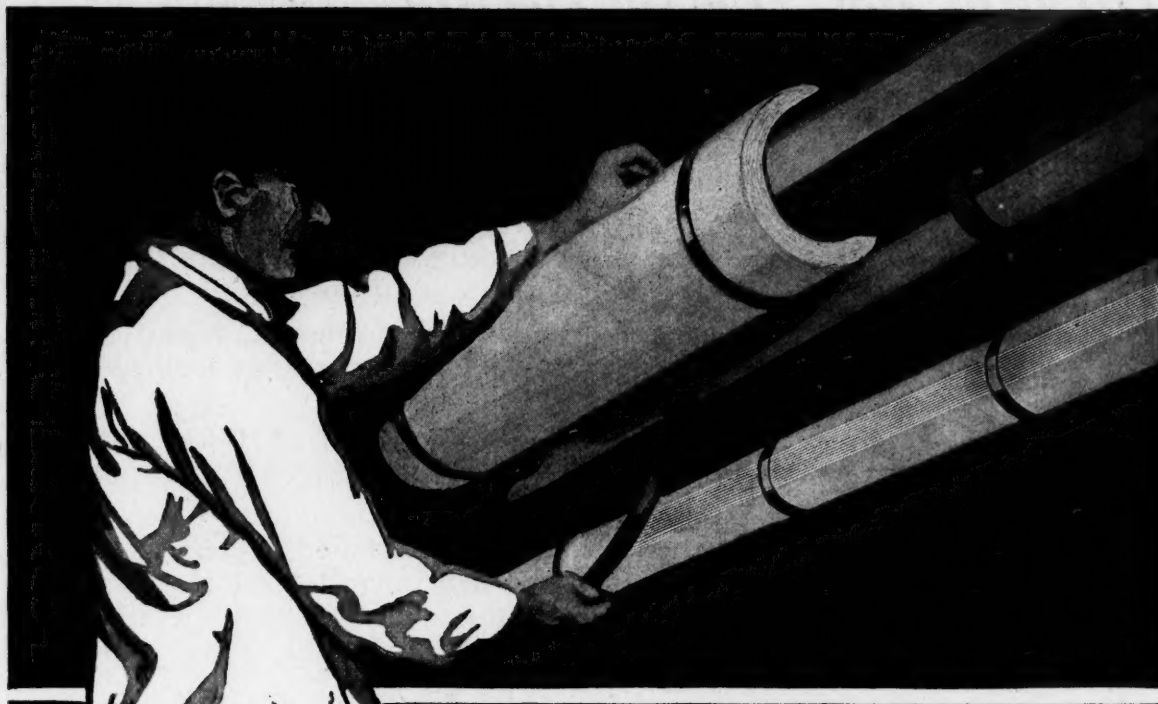
THE BRECHT COMPANY

Established 1853

Cass Avenue

St. Louis, Missouri

"We keep faith with those we serve"

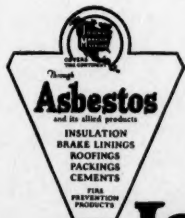


Asbesto-Sponge Felted Insulation

WITH Asbesto-Sponge Felted Insulation on your steam lines you can be sure of two things:

1. You are saving more heat than you would with any other material.
2. Your insulation will retain its efficiency and last longer in service than if any other type were used.

Asbesto-Sponge Felted Insulation is the most efficient on the market. It is so strong you can "hit it with a hammer". You can depend on it to save more money on your steam lines.



JOHNS-MANVILLE Inc.
292 Madison Avenue at 41st Street, New York City
Branches in 62 Large Cities
For Canada: CANADIAN JOHNS-MANVILLE CO., Ltd., Toronto

JOHNS-MANVILLE

Power Plant Materials

Do you use refrigeration?

Read the answer
to this question



Mr. B. C. Hill,
Chicago, Illinois.
Dear Sir:

We have recently installed one of your Non-Condensable gas separators, and wish to take this opportunity to express to you our appreciation of the great results this machine has performed. It has reduced our high pressure about thirty five pounds. This alone we consider very wonderful.

We therefore have no hesitancy in recommending it, and feel that it is a very valuable addition to our plant.

Very sincerely yours,

CHIEF ENGINEER.

D. L. Penn

What is a Non-Condensable Gas Separator?

It is an apparatus that takes all objectionable gases out of the refrigerating system, and purges the ammonia tank while the machinery is in operation.

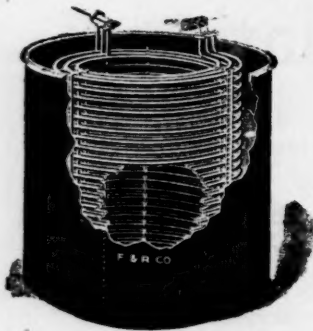
It reduces ammonia, repair, fuel and packing costs, as well as operating hazards.

The pressure is cut down materially and the refrigerating capacity is increased.

Simple construction enables the man in charge to tell at a glance whether or not any non-condensable gases remain in the system.

Hill Manufacturing Co.

Monadnock Bldg., Chicago., Ill.



For Lard Cooling

and other Meat Packing and By-Product requirements Rempe coils have given satisfactory, dependable service to those who have used them.

REMPE COMPANY

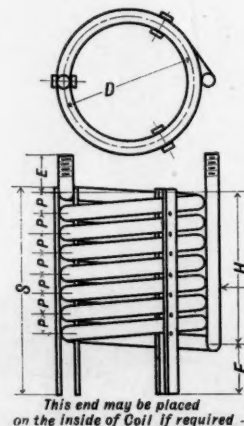
340 No. Sacramento Blvd., Chicago, Ill.

Manufacturers of

Iron pipe coils for ice and refrigerating machines, heaters, soap makers, blast furnaces.

Ammonia drums, manifolds, attemperators, headers, return bends, and iron pipe bends; letter pipe signs and galvanized coils a specialty.

Coils of any shape or description in any desired continuous length



This end may be placed on the inside of Coil if required

MATHIESON Chemicals

Announcing

Mathieson Anhydrous Ammonia

**A Quality Product Backed by Our
30 Years Manufacturing Experience**

OUR increasing production of Anhydrous Ammonia, and a steady expansion in distribution facilities now enable us to offer our product to the general consumer.

Although limited production has heretofore prevented us from entering the general market, Mathieson Anhydrous Ammonia is in no sense a new nor an untried product. Until the recent installation of additional plant units at our Niagara Falls works, the demand for our Ammonia has been constantly greater than our capacity production could supply.

Mathieson Anhydrous Ammonia is the result of years of research and development work by our technical staff and is made by a process that is American in every detail. Our thirty years manufacturing experience in producing high quality Alkali and Bleach stand behind this latest addition to the well-known "Eagle-Thistle" products.

Mathieson Anhydrous Ammonia is supplied in 50, 100 and 150 pound cylinders; Aqua Ammonia in standard 110 gal. drums and 8,000 gal. tank cars. Warehouse stocks have been established at many distributing points and we are now prepared to meet the demands of the trade in every way.

The **MATHIESON ALKALI WORKS Inc.**
250 PARK AVE. NEW YORK CITY
PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE

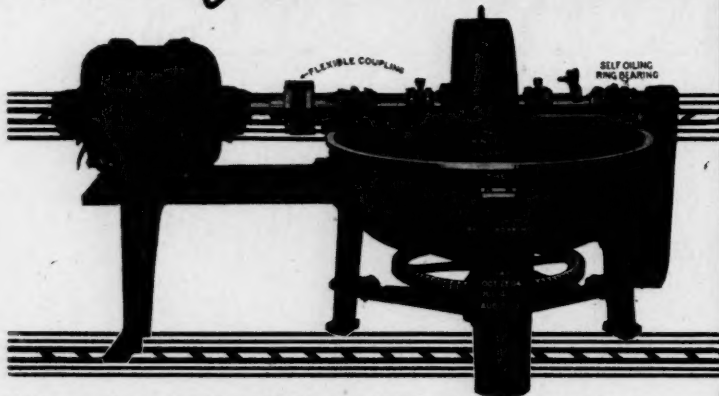
*Caustic Soda~Liquid Chlorine
Bicarbonate of Soda
Anhydrous Ammonia*



*Soda Ash~Bleaching Powder
Modified Virginia Soda
Aqua Ammonia*

Deal Direct with the Manufacturer

Produce Better Sausage
with a **"BUFFALO"**



Also manufacturers of world-famous "BUFFALO" Mixers and new "BUFFALO" Grinders.

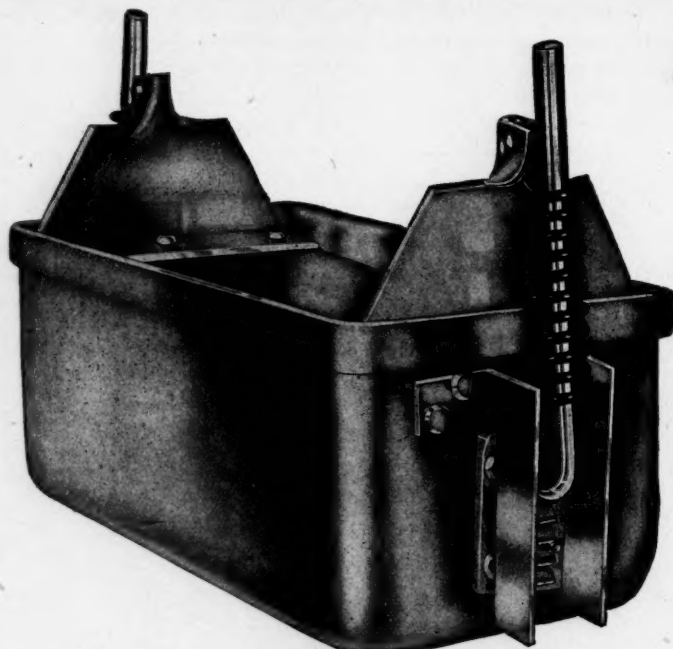
JOHN E. SMITH'S SONS CO., BUFFALO, N. Y., U. S. A.
Patentees and Manufacturers

"BUFFALO" *Silent Meat Cutter*

WHEN you buy a "BUFFALO" Silent Cutter you are profiting by the experience of the biggest packers and sausage makers in the United States, who have tried every kind of meat cutter and are now using the "BUFFALO" Silent exclusively.

The one correct method of cutting meat for making a good, high quality sausage and making it profitably is by means of the "BUFFALO" Silent Cutter.

"BUFFALO" *Silent Cutter*



Patent Applied For

Beware of imitators of the Jordan Square Ham Retainers.

Manufacturers of a full line of Packing House Machinery and Equipment.

The Packers Machinery and Equipment Co.
1400 W. 47th St., Chicago, Ill.

Jordan Square Ham Retainer

Hundreds of satisfied users for several years

This retainer has been on the market for several years, and one of its best recommendations are the imitators that have recently come on the market.

This retainer is seamless, making it easy to clean. The spring arrangement keeps ham under pressure while cooking.

Made in three sizes:

- B-1— 8 to 12-lb. hams.
- B-2—12 to 16-lb. hams.
- B-3—16 to 20-lb. hams.

Write for our special pre-season price and offer.

QUALITY

ANCO

SERVICE

LAABS' Sanitary Rendering Unit Is Proving a Great Success



No. 182
Process Patent Applied For

The rendering of animal products is being very successfully carried on by the Laabs' Sanitary Rendering Process, by combining cooking with steam and drying in vacuum. By this process dry cracklings are produced and the fats easily obtained by pressing.

Animal products do not require grinding or cutting in small chunks, but only need to be cut so that they will pass into machine, illustrated above, through 18" diameter dome. After materials have been processed they are easily handled by either hydraulic or expeller type presses.

All gases and obnoxious odors are under complete control all of the time and are eliminated.

ADVANTAGES

1. Produces better finished products.
2. No grinder or crusher is required to prepare the bones or other products for melting or cooking.
3. The digesting of the products, in the presence of 50 lbs. of steam pressure, is done without damage to the fats.
4. Drying under vacuum, with temperature control, makes the highest quality fats of bleachable grades.
5. The low temperature of drying in vacuum leaves all the albuminous substances in the crackling, and thereby produces a higher percentage of ammonia value in the cracklings.
6. Bones are softened by the steam cooking and are handled easily by either hydraulic or expeller type presses.
7. All steel construction.
8. Absolute, perfect control of sanitary conditions.
9. Less labor to operate.
10. Less cost to operate.
11. Lower cost of initial installation.
12. Occupies less floor space.

Let Us Assist You in Determining Your Requirements

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO, ILLINOIS



Galvanized Sheet Steel Car

L. O. KOVEN & BROTHER

154 Ogden Avenue Jersey City, N. J.

**Manufacturers of Special
Steel or Monel Metal Cars**

Also

**Tanks Tables Sinks
Chutes Flues**

and other sheet metal specialties

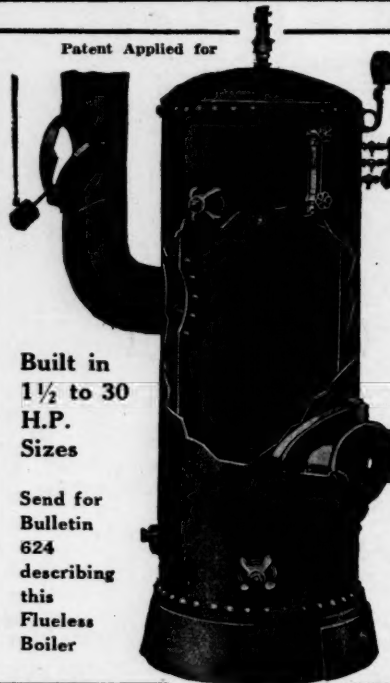
**Vats and Tanks**FOR USE IN MEAT PACKING
AND ALLIED INDUSTRIES

We are in position to furnish all sizes Tanks and Vats for cooking, curing, soaking, chilling, and various other uses. Furnished in either Cypress or Fir.

Prompt delivery assured.

**KALAMAZOO
TANK & SILO CO.**Kalamazoo, Michigan
Tank Builders Since 1867

Patent Applied for

Built in
1½ to 30
H.P.
SizesSend for
Bulletin
624
describing
this
Flueless
Boiler**Waste Starts at the
Coal Pile**And leads up through dirty
flues—**Gem Flueless
Boilers**

Have no flues to clean and are easy on the fuel pile. Burn any grade of coal. Need no outside engineer to install. Just right for moderate H.P. requirements.

The Gem City Boiler Co.

Established 1895

Dayton

Ohio

**Write us for information
and prices on**

H. & H. Electric Back Fat Splitter

United Improved Sausage Molds

H. & H. Electric Scribe Saw

Calvert Bacon Skinner

Adelmann Ham Boilers

Jelly Tongue Pans

Maple Skewers

Knitted Bags

Beef Calf

Sheep Ham

Best & Donovan332 South Michigan Blvd.
Chicago, Ill.**Kramer Patented Hog Dehairing Machines**Have Timed Conveyor Hog Control
Capacities 50 to 1,000 Hogs per Hour**L. A. Kramer Company**

111 West Jackson Blvd.

Chicago, Ill.

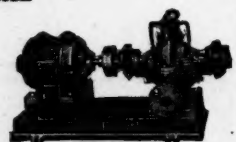
"DAVIDSON" PUMPS

STEAM AND CENTRIFUGAL



Steam Pump

Oil
Lard
Brine
Boiler Feed
Hydraulic Pressure
and all Packing House
Services.



Centrifugal Pump

135 Oliver St., Boston

M. T. DAVIDSON CO., 154 Nassau St., New York

Established 1877

1011 Chestnut St., Philadelphia

If you need new men, ask for them on the Classified Advertisement Page

Why Should Any Packer Lose Thousands of Dollars Yearly?

We have in successful operation two Berrigan Presses, in one of the most conservative (independent) packing houses in this country, turning out daily from 3,000 hogs, hundreds of pounds of prime steam lard that formerly went into white grease.

There is not another installation in this country that can compare with this from a sanitary standpoint.

The Berrigan Press eliminates all of the objectionable conditions and odors of the tank house

There is no need for packing houses to make any radical change in their method of rendering to obtain these results

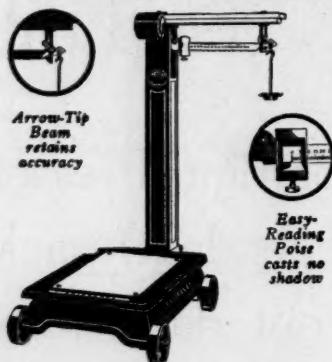
The Allbright-Nell Company, Chicago, has the license to manufacture and sell these presses in the United States. For further information write them, or

J. J. Berrigan & Son

7464 Greenview Ave.

Chicago, Illinois

Make SURE of full value



\$18.90

1000 lbs.
capacity
f. o. b.
factory
\$16¹⁵
500 lbs. capacity
f. o. b. factory

Make sure of full value

Hundreds of thousands of users make sure of full value by weighing accurately everything they buy, everything they sell, on a Fairbanks Scale.

Manufacturers, merchants and jobbers have found this world-famous scale pays for itself many times each year and lasts a lifetime as a result of rust-proof moving parts throughout. The 500-pound capacity Fairbanks Portable Platform Scale sells for only \$16.15 f. o. b. factory—a price so low that anyone having weighing to be done cannot afford to be without one. You never pay for short weight or throw in profit "for good measure" when every transaction is checked on a Fairbanks.

The Fairbanks Portable Platform Scale shown here is just one of the hundreds of models of Fairbanks Scales. There is one for practically every weighing need—from the chemist's delicate balance to the huge scale that weighs loaded freight cars. See your dealer. If he cannot supply you, write for complete information.

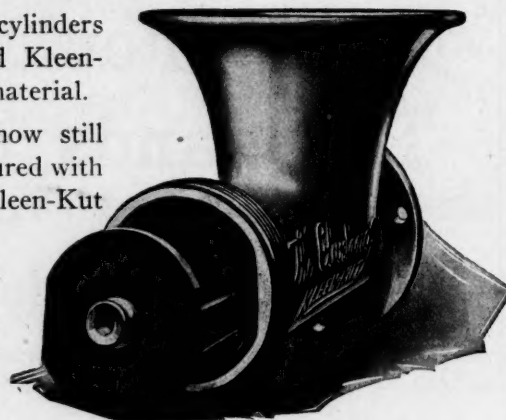
Fairbanks Scales

NEW YORK CHICAGO
Broome and Lafayette Sts. 900 South Wabash Avenue
and forty other principal cities in the United States

Flat Sides

on their plates and cylinders are saving Cleveland Kleen-Kut users time and material.

Soon we shall tell how still bigger profits are assured with the new Cleveland Kleen-Kut Grinder.



Watch this space

The Cleveland Kleen-Kut Mfg. Co.

CLEVELAND, OHIO, U. S. A.
ON THE KLEEN-KUT



The UNITED STATES CAN Co. CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information



PORK LOIN TRUCK No. 54

Made with removable trays, placed 8" apart. All parts of the truck, except the running gear, are heavily galvanized after being fabricated. Casters are ball bearing.

A Sanitary, Durable and Smooth Running Truck

Length over all.....60"

Width over all.....35"

Height over all.....67"

Size of Wheel.....19"x 2 1/2"

Size of Caster.....7" x 2"

Weight725 lbs.

B. F. NELL & COMPANY

620 West Pershing Road

Chicago, Illinois

"Equipment and Supplies for the Meat Industry"

If you are looking for help, refer to the Classified Advertisement pages.

**"BOSS"
JERKLESS
HOG HOISTS**

Bleeding Rail is attached to end of Hoist, forming continuous rail from pen to scalding tub.



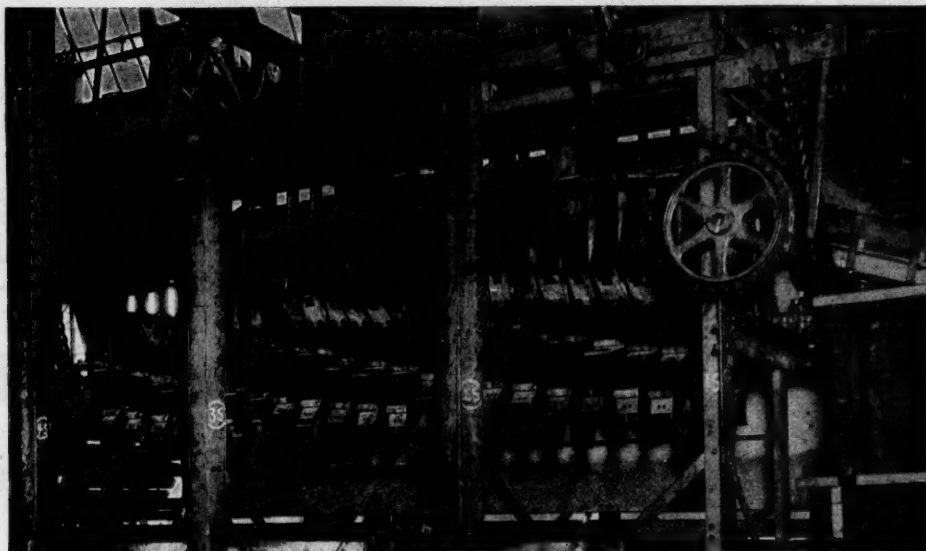
400
are
in
use

"BOSS" HOG DEHAIRERS

Clean Hogs the cleanest, fastest and cheapest

"BOSS" SUPER U HOG DEHAIRER

40 to
1000
hogs
per hour



"BOSS" HOG DEHAIRING



Hogs are in full view while being cleaned. Short Belt Scrapers, assisted by the bars, clean, turn, move and convey the hogs.

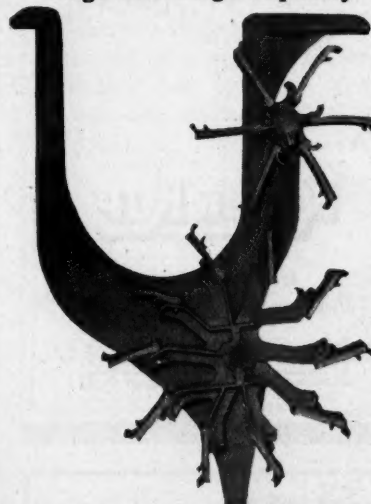
**DISCHARGE CONTROL GATE ON
U DEHAIRERS**

holds hogs until they are absolutely clean

**"BOSS" HOG
DEHAIRERS**

being simplest
and best, replace
all the
complicated
Dehairers so
expensive to
operate and
to maintain

JUMBO U BAR
with 2 cleaner shafts for
"BOSS" Jumbo Hog
Dehairers for large
hogs and large capacity



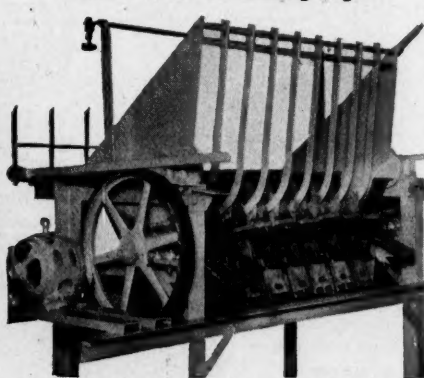
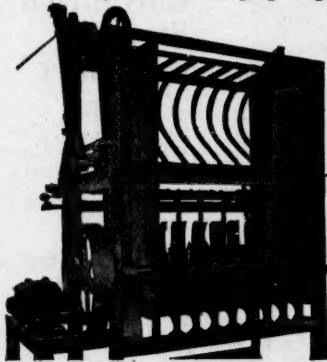
Grate

"BOSS" HOG DEHAIRERS

Baby

Grate up for discharging hog

Grate down for cleaning hog



**"BOSS"
TWIN DEHAIRERS**

Two machines in one for
largest capacity and eco-
nomical operation.

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage
Outfits

Factory and Main Office
1972-2008 Central Ave., CINCINNATI, OHIO



Lower your power costs; use "Enterprise" No. 166

The "Enterprise" No. 166 cuts 6,000 lbs. of beef per hour.

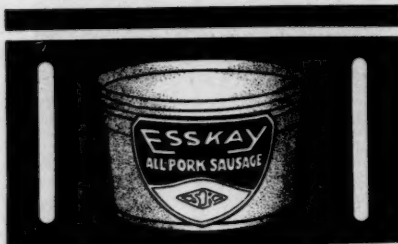
The No. 166 is the most economical machine you can buy. Saves time, labor, and power.

Gears are done away with. Pulleys are placed directly on socket shaft. Has babbitted socket shaft with ten thrust collars. Prevents overheating and excessive wear.

Distance from ring to floor is 26½ in. Carrier can be run under chopper. Our fifty years' experience designing and manufacturing choppers for every purpose is at your disposal. Write us about your problems.

Chopper catalog, showing 72 sizes and styles of "Enterprise" Choppers, sent on request.

The Enterprise Mfg. Co., of Pa., Philadelphia, U. S. A.



Increased Sales Volume

easily obtained by the use of this paper package. Attractively decorated, attracts attention—causes two sales to be made where only one was produced before. The most practical package for sausage meat. Made in sizes holding one ounce to ten pounds. Send for samples and package suggestions.

KLEEN KUP

*the package
that sells its contents*

Mono Service Co.
NEWARK NEW JERSEY



Everything
Wears
Out
BUT

BACKUS

A. Backus, Jr. & Sons
Dept. N.
DETROIT, MICH.

Baskets
OUTWEAR
EVERYTHING

See pages 62 and 63 for classified ads.

Lard Cans and Drums

Plain and Lithographed

Quality and Service

Send Us Your Inquiry

Enterprise Stamping Co.

McKee's Rock, Pa.

What You've Been Waiting for!



Delivery
Basket

Made of 22 gauge galvanized steel all in one piece reinforced around the top with ½ steel rod welded at the ends with 1x1½ angle iron on bottom.

Cutting Room
Container

20 gauge galvanized steel. Stock sizes 15" diameter 13" high. 18" diameter 13" high. Can be furnished in any size to meet your requirements.

**Refillable,
Returnable,
Galvanized
Steel
Container**

SIZES

50 gal. Pressed Cover
30 gal. Pressed Cover
18 gauge Steel

Circular and prices on application.

**Dubuque
Steel
Products
Co.**

Sheet Metal Dept.
of
**Kretschmer
Mfg. Co.**
Dubuque, Ia.

What do you do with your old aluminum Ham Boilers?



Many packers do not realize the value of the old aluminum Ham Boilers lying idle in their plants.

This value can be utilized by taking advantage of our exchange plan for new oval or square Ham Boilers.


As the season is fast approaching, ascertain what you have for exchange and let us know what you need.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory, Port Chester, N. Y.



Immediate Deliveries from
New York or New Orleans
Chicago or Baltimore

Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
104 Pearl St., NEW YORK CITY

**The Most Efficient
Meat Curing Agent**

Sole Selling Agents for
W. R. GRACE & CO.
NEW YORK, N. Y.

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS NEW YORK BUENOS AIRES HAMBURG



CASINGS PRODUCE CO., Inc.
80% Pearl St. New York City

TEL. BROAD 3589

*Cleaners and Importers Sheep
and Hog Casings.*

E. E. SCHWITZKE, Pres.

Myles Pure Salt

A large number of the meat packers have found best results using our 99-84/100% PURE SALT in dry salting, pickle, hides and capping on account of no moisture—clean and white.

A trial car will convince you.

HIGBIE SALT CO.

Fred K. Higbie, Pres.

360 N. Michigan Ave., Chicago, Ill.

GLOEKLER PITTSBURGH PA.

50 YEARS MANUFACTURING BUTCHERS' EQUIPMENT
Headquarters for Butchers and Packers
Equipment and Supplies.
If you are a butcher write for Catalogue P.
If a packer ask for Catalogue P.
BERNARD GLOEKLER CO.
1627 Penn Ave., Pittsburgh, Pa.

AUSTRALIAN Sheep and Beef CASINGS BRITISH CASING CO.

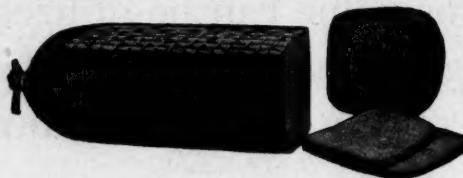
Ask for firm
offers

Casing Cleaners and Dried Gut Manufacturers
Sydney, Australia

Brokers:
E. G. James Co.
140 W. Van Buren St.
Chicago
Phone Harrison 9066

Thomson & Taylor Company

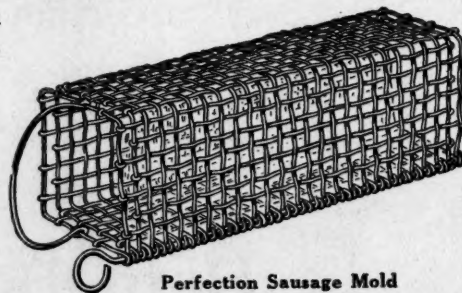
Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS



The finished product

Square Loaf Sausage Sells

better than round loaf because it is easier to slice. Dealers say that their customers prefer it for table use. The mold is easily removed from the sausage, and after using is cleaned in a few minutes with a long brush. Double pin perfection molds assure best results.



Sausage Mold Corp.

INCORPORATED

918 East Main Street,
Louisville, Kentucky

Perfection Sausage Mold

PATERSON PARCHMENT PAPER CO.
===== PASSAIC, NEW JERSEY =====

Smoking Meats with Airoblast

Produces the Best Results

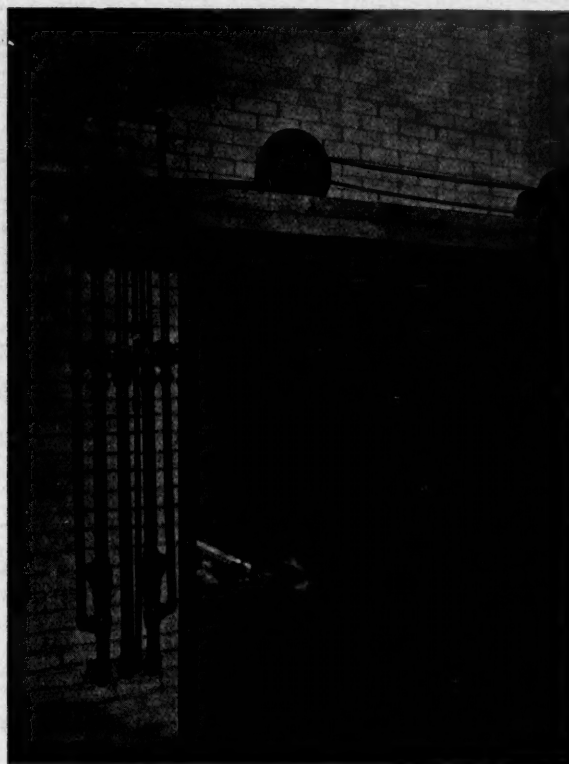


Illustration of Actual Installation

Uniformity of Product Is Assured
Smoke House Cost Reduced to a Minimum

Further Particulars Furnished by Addressing

Airoblast Corporation
3948 So. Hamilton Ave. CHICAGO, ILL.

AIROBLAST

*The Modern Method
of Smoking Meats*

BORCHMANN & STOFFREGEN Sausage Casings

546 West 40th Street
New York - N. Y.

Sheep Casings
Hog Casings
Beef Casings
California By-Products Co.

IMPORTERS EXPORTERS
Main Office Eastern Branch
2907 San Bruno Ave. 508 West 43rd St.
SAN FRANCISCO NEW YORK

INTERNATIONAL RAW MATERIAL CORP.
130-132 W. 42nd St. New York City Cable Address: "GREBDLOG" N. Y.
Importers and Exporters
Sausage Casings
5 Mitre St., 67 Rue de Chabrol,
London, E. C. 3, Eng Paris, France

J. LANG
18-20 Gansevoort Street,
NEW YORK CITY
Buyers at all times of RINGS
also
HANKS of SHEEP CASINGS for
Selecting Purposes

Tel. Rhineland 4817
THE AMERICAN CASING CO.
Importers and Exporters
SAUSAGE CASINGS and SPICES
401-3 East 68th St. New York City

NEW YORK BUTCHERS' SUPPLY CO., Inc.
**SAUSAGE CASINGS AND
SUPPLIES**
513 Hudson St., NEW YORK, N. Y.

PHONE LEXINGTON 4114
Schweisheimer & Fellerman
IMPORTERS and EXPORTERS OF
Sausage Casings
Selected Hog Casings a Specialty
Ave. A, cor. 18th St. NEW YORK, N. Y.

Los Angeles Casing Co.
714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA
Sausage Casings & Supplies
Tennis and Musical Strings

MANUFACTURERS
Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

BECHSTEIN & CO.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street
LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET
Telephone No. 1251 Broad

OPPENHEIMER CASING CO.

Importers and Exporters of
SAUSAGE CASINGS
CHICAGO, U. S. A.

New York
London
Hamburg

Toronto
Wellington
Buenos Aires
Tientsin

M. BRAND & SONS SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO. Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisenhof

London, 47 St. John St., Smithfield
73 Bouleott St., Wellington

96-100 Pearl St., New York

EARLY & MOOR, Inc.

Importers **SAUSAGE CASINGS** Exporters
139 Blackstone Street Boston, Mass.

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand
Established 1903 12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Gerckenstwiets 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

J. H. BERG CASING CO.

Importers **Sausage Casings** Exporters
946 W. 33rd St. Chicago, Ill.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

Massachusetts Importing Company

Importers HIGH GRADE SAUSAGE CASINGS Exporters

Direct Importers of Russian, Persian, Chinese Sheep
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.

MANUFACTURERS

Beef, Sheep and Hog Casings
all Descriptions

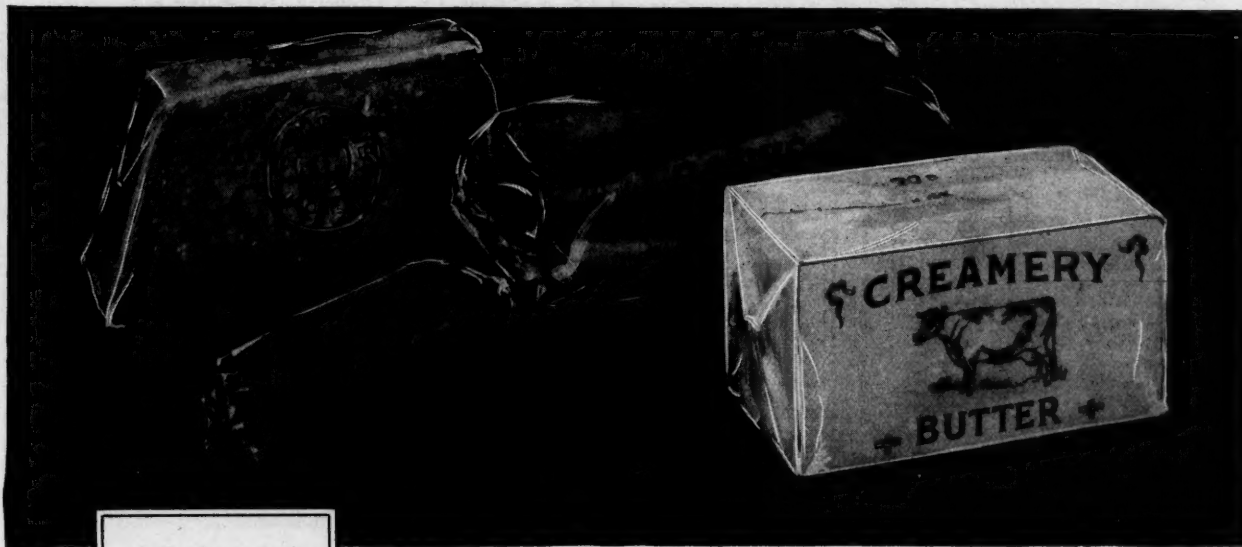
Beef Wensands a Specialty

IMPORTERS OF

High Grade Hog and Sheep
Casings

Agrease-proof jacket absolutely transparent

Sausages and sliced meats, wrapped in Cellophane, have added sales appeal



Cellophane is a new and unusual wrapping material of absolute transparency; strong, durable and impervious to grease or dirt.

Small unit packages, with a wrap of transparent Cellophane, give you an opportunity for greater sales. This grease-proof wrapping retains the flavor and goodness of meats and provisions.

It permits appetizing counter display because it preserves whatever it enfolds. Its dirt-proof quality appeals to discriminating buyers.

Your retailers will appreciate the sales advantage of this new wrapper.

Let us show you how a Cellophane wrap will add to your sales appeal.

DU PONT CELLOPHANE CO., Inc.

Sales Offices:

40 West 40th Street, New York City

Plant and Executive Offices: Buffalo, New York

Canadian Agents:

WM. B. STEWART & SONS

64 Wellington St., W., Toronto, Canada



REX BRAND
The King of Nitrates

Double Refined Nitrate of Soda
Prompt Shipment

STAUFFER CHEMICAL CO. SAN FRANCISCO SALT REFINERY
 CHAUNCEY, NEW YORK SAN FRANCISCO, CALIFORNIA
 CHICAGO OFFICE: 79 WEST MONROE ST.

Complies with
B. A. I. Requirements Write for Prices
Immediate Deliveries


HY-GLOSS
 MARGARINE CARTONS

**Protect the
Product**


HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL
Carton Company**
 JOLIET, ILL.

The Stockinet Smoking Process



Saves
Labor
Trimmings
Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
 SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
 of Mr. Stockinet appearance.

Numerous Packers Throughout the Country Are
Why Not You?
 For Further Particulars Write or Phone
Thomas F. Keeley, Licensor
 516 East 28th Street, Chicago, Ill. Telephone Calumet 0349

The B. A. I.

requirements
so far as
color in sau-
sage is con-
cerned are
very rigid.
Our casing
color fully
complies with
these rulings.

T. E. HANLEY & CO.
 U. S. Yards, Chicago

*Distributors of
Certified Colors
prepared exclusively
for Sausage Makers.*

**Smoking and Cooler
SAWDUST**
 Any Quantities & Deliveries
SAWDUST SALES COMPANY
 19th & Clearfield Sts., Phila., Pa.

Write for

Hickory
SMOKED SALT

Curing
Information

SMOKED PRODUCTS COMPANY
 100 to 120 Culvert Street, Cincinnati, Ohio



**BEEF, HAM and SHEEP
BAGS**

We Manufacture all kinds of Stockinette
 Cloth and Bags for Covering Meat
 WRITE US FOR INFORMATION AND PRICES
Wynantskill Mfg. Company
 TROY, N. Y.
 Fred K. Higbie Supply Co., Rep., 630 N. Michigan Ave., Chicago, Ill.

A Word of Six Letters

Which prevents
DEATH
ARSON
PROFANITY
DEBT
FAILURE

Here it is:—

"HOOK 'ER"

How cum?

Thusly:—

DEATH.—You can't overload a Ridgway Elevator for a future breakdown.

(When those 10 ignorant men in a Western factory the other day piled on the elevator all it would hold and then jumped on themselves for a subsequent drop and the death of 3 and near death of 7—if the elevator had been a "Hook'er," the elevator would not have started up so overloaded)

ARSON.—The Ridgway Elevator having no spark cannot set anything afire.

(Dust and air stirred up by the wind are like gunpowder. "Mysterious fires," "started near elevator" are almost daily records.)

PROFANITY.—Men "cuss"—some men do—when hurrying with their work they find the elevator "on the bum!"

(Nothing can put a Ridgway Elevator out of the running but a boiler explosion.)

DEBT.—This refers to those "awful repair bills." There are no repairs where Ridgway Elevators are installed.

FAILURE.—The money-making concerns by a strange coincidence—if it is a coincidence—such as

STANDARD OIL—U. G. I.—INTERNATIONAL HARVESTER—
 PENNA. R.R.—QUAKER OATS—SHERWIN-WILLIAMS—PACKARD
 MOTOR CO.—UNCLE SAM and thousands more are those who

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Elevator Makers to the folks who know

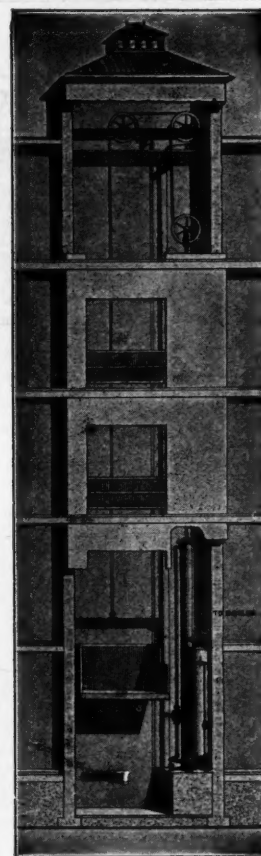
COATESVILLE, PA.



Double Geared

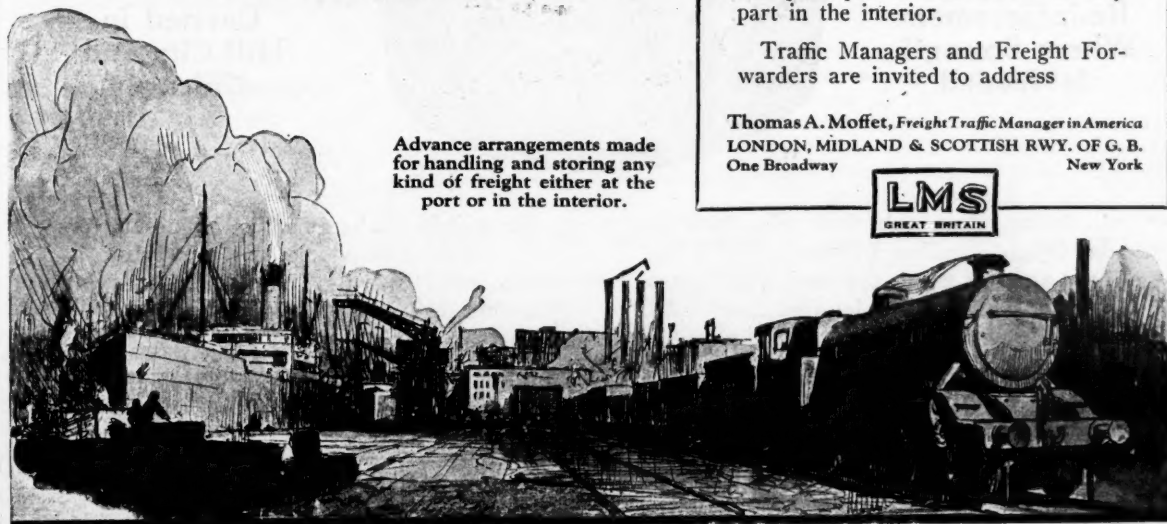


Direct Acting



By **LMS** to
 your customer's door
 in Britain

[LONDON, MIDLAND & SCOTTISH RAILWAY OF GREAT BRITAIN]
"THE BEST WAY"



Advance arrangements made
 for handling and storing any
 kind of freight either at the
 port or in the interior.

Shippers to Britain

can now obtain from the newly-established L. M. S. Freight Offices in America the cost of delivering, storing or distributing their merchandise in Great Britain.

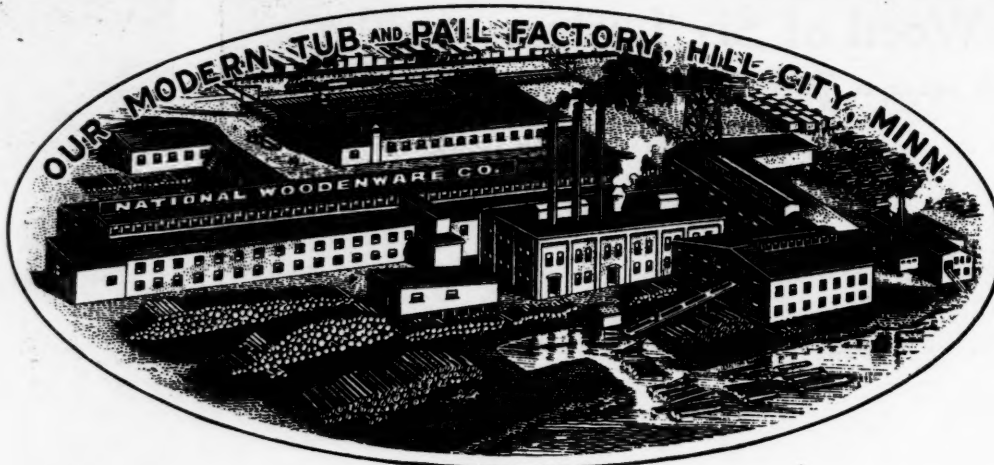
The New York Office will be pleased to quote rates from most of the principal British Ports to any part in the interior.

Traffic Managers and Freight Forwarders are invited to address

Thomas A. Moffet, Freight Traffic Manager in America
 LONDON, MIDLAND & SCOTTISH R.W.Y. OF G. B.
 One Broadway New York



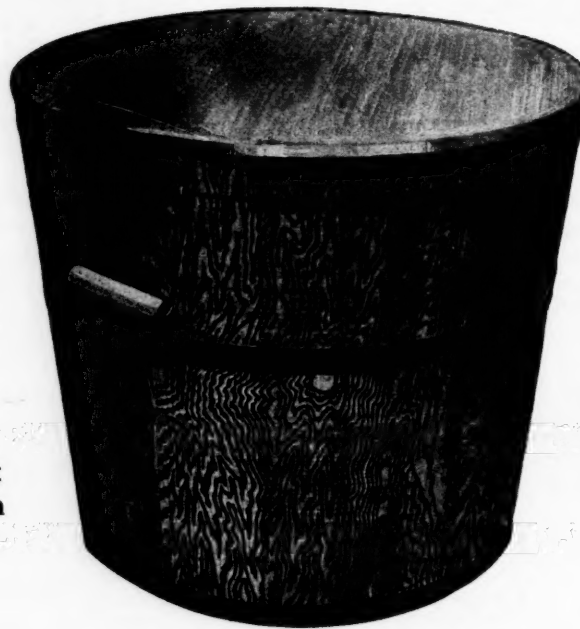
If you are looking for help, refer to the Classified Advertising pages.



NATIONAL

WOODENWARE

LARD TUBS



**Strong
Re-inforcement
Where Strength
Is Needed**

**Prompt Delivery
from Stocks
Carried in
Hill City and
Chicago**

A strong, clean tub that will stand up under freight handling because only the best of hard and soft woods are used in the manufacture of National Woodenware Lard Tubs.

Located in the heart of the Minnesota forests, we have available, for our tubs, the finest wood grown. Thorough kiln drying prevents shrinkage and reduces waste.

NATIONAL WOODENWARE COMPANY

West 43rd Street and South Racine Avenue

CHICAGO

THE NATIONAL PROVISIONER

Copyright, 1925, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 72

Chicago and New York, March 14, 1925.

No. 11

"Ship Right" Saves Claim Losses

**Small Packer Should Know How to
Load, Cool and Route a Meat Car
if He Would Avoid Claims on Sales**

Just how many packers pay particular attention to the reduction of losses through claims?

And just how many claims can be traced directly back to carelessness of the shipper?

The railroad companies are not philanthropists, and every packer well knows that they will not settle claims the cause for which can possibly be traced to the shipper.

This, then, is a vitally important part of the business of every manufacturer of meat who uses the railroads to aid in his distribution.

If claims are to be avoided, the man in charge of shipments must be far-seeing, and not too trusting!

The man who is really "on the job" will find out for himself that every refrigerator car furnished his company is the right kind of a car.

He will be sure it has been properly cooled, so that regardless of the temperature outside, whether high or low, the interior temperature is right for the meat when it starts and will remain right, with proper re-icing, until it reaches its destination.

Can You Afford Such Losses?

The small packer cannot afford a loss of even \$500 on a

car of meat. Yet many of them take the chance of losing this—and much more—every time they load a refrigerator car without proper supervision!

If larger packers find it advantageous to spend big sums of money for proper refrigerator cars, and to route and then follow them through to destination, surely the smaller packer should feel the necessity of carefully inspecting, icing, loading and routing cars as far as he can.

A well-informed man with good judgment in supervising the correct loading of cars may cost a little more than a less efficient man. But if he avoids losses through otherwise improperly loaded cars, and consequent spoilage of meat, he earns his salary many times over.

In THE NATIONAL PROVISIONER of November 15, 1924, "Ship Right" was pointed to as one of the important features of the "Sell Right" movement. In that issue "Traffic Observer" pointed out the necessity of "swatting" the claim evil.

This same man, well-informed in traffic matters relating to the meat industry, now calls the attention of packers to methods of avoiding losses which might be traced back to oversight or carelessness on the part of the shipper.

Read what he says.

Carload Meat Shipments

By "Traffic Observer."

[EDITOR'S NOTE.—This is the second in a series of articles intended to remind the average packer of some things he ought to know about shipping meats and saving losses on claims.]

The first step toward avoiding a claim on a sale which is to be shipped is to start it out right.

Do not trust to luck. There are simple rules to be followed, based on many bitter experiences of the past, if we only remember why previous claims arose.

This has no connection with or relation to losses caused by neglect or mishandling by carriers. It means that portion of a railroad claim the shipper had to assume because of failure to do ALL he could have done to avoid a loss.

How many settlements of 75, 50 or even 25 per cent have you been forced to accept, and how many times have claims

been declined outright, on the ground that the shipper was at fault?

Claims on Straight and Mixed Cars.

This latter refers particularly to carload

Your Loss on Claims

How many claims do you have for meat spoiled in transit?

Do you make sure the refrigerator car furnished you is in A-1 condition?

Do you see that it is properly pre-cooled?

Are you sure it is loaded right?

Do you route your cars?

Are you sure they go on the trains for which they are routed?

shipments, and more particularly to straight and mixed cars of fresh meats.

It must be kept in mind that a refrigerator car, even of the most advanced type, is hardly as efficient as a well-regulated cooler. Therefore, neither the condition of the meat when shipped, nor the apparent cold temperature of the car, is a guarantee.

The controlling ideas should be these:

- a. Adequacy of the car
- b. Precooling
- c. Method of loading
- d. Routing and designation of receiving stations and the receiving instructions.

Adequacy of Refrigerator Car.

Much can be said as to adequacy of refrigerator cars.

There seems to be a prevailing impression that any car painted yellow is adequate to protect fresh meats, regardless

of the season of the year or length of run!

It stands to reason that, if it were not good packinghouse practice to double-insulate fresh meat cars and install brine tanks, the successful packer who owns, operates and sometimes even builds cars for this purpose, would not spend millions—that is not an exaggeration—above the cost to build a refrigerator car that the carriers build for transporting fruits and dairy products.

If it is not safe for the large operator, it is doubly dangerous for the smaller packer, to whom a \$500 or \$1,000 loss is a most serious matter.

Don't Take it for Granted.

The furnishing of an iced car by the carrier is not 100 per cent guarantee of liability; the packer must see that it is properly precooled at the moment of shipping, and is apparently in good shape to carry the product safely.

That word "apparently" can cover a multitude of sins.

How many users of railroad refrigerator cars take temperatures of cars before loading, to see if the car can really make proper temperature? How many get inside and close the doors to see if it is tight at the doors and around the bunkers?

Why Not Watch This, Too?

From my experience I have many times been amazed at the almost child-like faith of the packer, loading \$3,000 worth of meat in an unknown car, when the same packer would sit up all night and help his engineer repair a leak in a brine coil, for fear \$100 loss would result in a few hours delay!

What are you going to do when a railroad car goes through without delay, with a very clean record of re-icing in transit, and yet arrives with fresh meat "soft," "slimy," "stale" or "frozen?"

The railroad furnished you, on the face of it, every service they contracted to furnish.

A common carrier is not a guarantor of condition—they only contract to do a certain service for hire—and stand pretty stiffly on that contract!

Precooling Cars.

Cars should be iced, even in cold weather, 24 hours or more in advance of loading, and a liberal percentage of salt should be used to rapidly melt the ice and produce proper degree of temperature.

This is important in cold and extremely low temperatures, so as to produce a temperature that will be low enough to protect the meat. And of course it is important in higher than extremely low or meat freezing temperature, so as to prevent freezing of the meat.

If the car is re-iced and re-salted each day the ice melts regularly and releases, of course, a degree approximating the melting point of ice. If the car is adequate from an insulation standpoint, the constant production of this temperature will prevail against lower temperatures outside. Furthermore, the outside temperature is always varying during a run over any considerable length of travel.

What would the cooler man and superintendent do if the cooler temperatures varied as greatly in any one day? They

would take radical and immediate steps to correct the temperature or refrigeration production.

All fresh meat cars should be re-iced at the plant before leaving, using seasonable percentages of salt, regardless of icing or re-icing on previous dates.

Loading the Car.

Now we have a part of the shipping that is entirely up to the packer.

Ask your own attorney, to whom to look for the lost claim money, if you can't show positively, and in court if necessary, that the meat was loaded safely and properly.

There are only two points in loading that control—ice location and circulation. The other matters of loading, such as stowing and bracing, are known to every loader.

As to location. Cuts of all kind, especially pork, should be given preference near bunkers. That is very simple.

Circulation is a thing that is even more important, because it must be arranged for in each car. In your cooler it is taken care of automatically.

Fresh meats, properly located in the car, safely stowed with sufficient circulation, will save thousands of dollars and give your buyer brighter, sounder meats, much to the promotion of your reputation.

Racks are cheaper than meats, and the losses from failure to use them properly would pay for more than could ever be used!

Routing the Car.

As to routing. How many packers know the time of scheduled trains between re-icing stations of the railroads handling their fresh meat shipments?

You may say you don't care, as you bill to re-ice "at all stations," or some such instructions.

Your Cooling System

Most hot weather troubles can be traced to faulty refrigeration.

Do you ever have trouble with the refrigerating system in your plant?

Do you know how to take care of your condensers, brine circulation, refrigerating machines?

Is your insulation in good shape?

Cold air leaks cost money. They will eat you up if you don't watch out!

Care of a packinghouse refrigerating system is plainly and simply described in an article on "Refrigeration in the Meat Plant," by a packinghouse master mechanic, printed in a recent issue of THE NATIONAL PROVISIONER.

If you want a copy of the article, cut out this notice and send it with a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Suppose you load late for a fast train, and the next available train is six, eight or ten hours longer between regular re-icing stations?

Suppose the schedule of the fastest train, via a certain line, is in excess of the proper time between re-icing stations?

A carrier has a service with which you are supposed to be familiar. If their regular schedule can not make it properly, as stated here, then you have contracted with the wrong road!

It Is Up to You!

Probably your claims have been rejected with an explanation like this: "You should protect yourself when you turn over \$3,000 worth of meat to a railroad, or \$3.00 worth to a drayman. You should not expect to get the impossible!"

Sometimes the writer wonders if the average packer really knows how this department of his business is handled! He certainly should give these points his careful attention.

[This subject of "SHIP RIGHT" will be discussed further in later issues of THE NATIONAL PROVISIONER.]

HOG SHIPPING LOSSES.

How to prevent hogs from being injured in transit was discussed at a meeting of farmers of Southeastern Nebraska, held recently in Nebraska City, Nebr. The meeting was held under the general direction of Carl M. Aldrich, manager of the Morton-Gregson Co., Nebraska City.

R. W. Carter, chairman of the committee on livestock losses of the Institute of American Meat Packers, and Dr. W. J. Embree, of the Western Weighing and Inspection Bureau, were the chief speakers. The talks were graphically illustrated with moving pictures.

Those present at the meeting expressed themselves as being greatly interested, and it is felt that good results are certain to follow.

TELLING WORLD OF U. S. BACON.

Films made by the U. S. Department of Agriculture to show the sanitary method of production and the high grade of American meats are popular abroad.

The reel known as "Behind the Breakfast Plate," showing how bacon is manufactured in this country, was run in more than 118 places in Germany during ten months of 1924. This was accompanied by "She is Wild," a film of more popular type.

These films have been used to popularize the knowledge of American meat food products, particularly among the industrial populations of Europe.

FRANCE TAKES PORK TO MAR. 31.

The French government has again extended the permission to ship fresh pork to France up to March 31, 1925. This information was received by cable by the U. S. Department of Commerce.

DANISH BACON EXPORTS.

Exports of bacon for the week ending March 7, 1925, amounted to 4,600 metric tons, according to cable reports to the U. S. Department of Commerce.

Poor Country Hide Take-off Costs Money

Are killers and hide dealers overlooking an opportunity to do themselves and the industry a great deal of good? One of the best-informed men in the industry thinks they are.

In an open letter sent to the trade this week, S. H. Livingston, Lancaster, Pa., well-known hide broker, tells what he thinks is the matter with the industry. He does not mince words, but goes straight to the point and says what he thinks.

Small Producer is Neglected.

He says that too little attention is paid to the producer of the so-called "country kill" hides. This term, by the way, he says is wrong, as practically all such hides are produced by the city and town butcher.

Too large a percentage of these hides are grading No. 2, when with a little effort they could be made much better. To say that because of his limited production the individual butcher is not an expert at flaying is all "bunk," according to Mr. Livingston. With a little education he could easily turn out high grade hides, as many are already doing.

There is no excuse for the fact that 30 to 70 per cent of hides produced outside of packing plants grade No. 2.

The remedy, according to this expert, is education and cooperation. He proposes an educational advertising campaign which will teach producers of "country kill" hides why they should produce better hides, and how they should go about it.

Mr. Livingston's letter follows. Read it and see if you agree with him:

Editor THE NATIONAL PROVISIONER:

For many years tanners have complained about the flaying and the general condition of hides and skins that are taken off outside of the big packing plants, particularly with regard to the so-called country kill. But very little has ever been done about it.

In the first place the term "country kill" causes confusion, and results in little attention being given to the real producer of these hides and skins—the city and town butcher. He is the man who takes off the bulk of the hides and skins outside of packing establishments.

The latter are the people who should be talked to, for they do slaughtering every day and not on one or two killing days a year, as is the case with the farmer who does a little butchering for his own needs and for a few neighbors.

There are many more slaughterers in this country outside of the regular meat packing plants than most tanners think. If these were reached the situation could be improved.

Fault Lies With the Trade.

The fault lies with the tanners and with the dealers. No amount of complaining or talking by either will be of any consequence until both make a concerted and serious effort to correct an evil that can be corrected if both pull together.

I have been engaged in the hide business for over 20 years. In that time I know of only one serious effort in this direction, and that was during the period of the War Industries control.

It did some good as long as it lasted, at least through the East. We know of producers who used to make from 50 to

75 per cent No. 2 hides who turned in less than 10 per cent No. 2's when they saw that the trade was in earnest and when they were confronted with intelligent talk.

There have also been movements in the Middle West by a few dealers there in years gone by who got together and formed associations, etc. Their work was limited because it did not have genuine cooperation from tanners, and the territory was too small. Nevertheless it must have produced some good results.

Why Not Use All of Domestic Supply?

Tanners are not without blame in the present state of affairs. Mr. Brown of the Central Leather Company recently stated that the tanners ought to absorb all hides and skins produced in the United States. It seems ridiculous not to use up our own domestic supply when it falls away short of our needs.

Tanners will not be confronted with an agitation for a tariff on hides every now and then if they get right down to brass tacks and do something worth while to improve outside hides and skins so that our domestic supply can go into leathers that are now made from foreign varieties.

It is up to the tanners and dealers to educate domestic producers into better handling methods, better flaying, etc. If tanners desire the good will of farmers, producers and consumers, then let them make a serious effort to make the raw stock better.

And after it is better, let them pay a price for it that compares favorably with the best and standard types of hides and skins.

Must Keep Steadily at It.

The producer will listen, and so will the hide dealer, if they both are approached properly. If the subject is kept before them every day in the year it will produce good results. But if a grand "hulabaloo" is made for a few days or a few weeks and then the subject is left to die a natural death, nothing can be expected.

If the hide dealer wants to protect his business, then it is up to him to get busy and do something instead of doing a lot of complaining. Tanners also ought to do something to encourage better conditions, for if we improve hides, so that they can be used in competition with packer or foreign goods, then we are entitled to prices in keeping with such improvement.

There are some tanners who reciprocate for careful flaying and proper handling methods, while other tanners seem to feel

that anything outside of the big packers' establishments is a country hide.

Must All Work Together.

There should be enough men in each branch of the business to take hold of this subject and go through with it quickly and with a will. To my mind it needs no great amount of organizing, no great expenditure of money and no red tape. Nothing is to be gained by tanners talking about it among themselves.

What they should do is to help put improvement across, not through penalizing country stock, not through boycott or threats, but by asking each of their dealer customers to give them genuine cooperation all the time. If the tanner is dealing direct, let him ask the cooperation of the producer.

The producer is not at fault in the present situation. The fault lies with the buyer.

Why should there be from 30 to 70 per cent No. 2 hides and skins in raw stock produced outside of packers? There is no reason for it.

Butchers Can Take Off No. 1 Hides.

That talk about the individual butcher not being expert at flaying because of his limited production is pure "bunk." There are thousands of individual butchers taking off first class hides even though their production is only a few hides a month.

Thousands more will become expert if they are urged to do good work. They want to hear good common sense, and the responsible hide dealer and tanner ought to come forward and educate them.

Tell them your needs. Tell them why you can't make good leather out of a poor hide. Tell them that the one-cent allowance on No. 2 hides does not compensate for the damage to the finished product, etc.

To have genuine cooperation, the dealer, the producer and the manufacturer must understand each other's problems.

Why not keep this subject alive through publicity in the mediums that reach the producer of hides as well as the fellow who deals in them?

Waste Is Tremendous.

Imagine the waste due to neglect in salting, through lack of salt, dirty salt, to say nothing of money that is wasted through cut and scored hides!

Is it not worth the expenditure of a few thousand dollars in an effort to cut down some of this enormous waste? We cannot eliminate all of it, but we can keep it down to a reasonable limit.

It strikes me that an expenditure of, say, \$15,000 per year devoted to page advertising in THE NATIONAL PROVISIONER and certain other publications would be a worth while investment. There should be enough tanners and hide dealers in the United States willing to defray some such expense between them. And every hide man owes it to his business to pay something to protect that business and do it willingly.

There are some very big men in the Tanners' Council and in the hide trade and it is up to them to get busy and work out some ways and means by which raw stock improvement can be brought about. The big men should lead and show the way.

A campaign of advertising should be supplemented by work on the part of tanners and dealers. This can be done at a small cost to themselves on the stationery that goes to the trade.

If we are going to do anything on this, let us not make it one of those "drives" for a week or for a month, but a daily part of our business. If the dealer and producer are confronted with a plea every day we will all wake up to the necessity

Better Country Hides?

How much better would your business be if you could cut down the number of No. 2 country hides you handle?

This applies both to the slaughterer and to the dealer.

This can be done, according to one who has been in the business for 20 years, and knows what he is talking about.

The remedy is cooperation and education.

Read this letter from a hide expert, and see if you don't agree with him!

and importance of conserving our raw stock.

Must Work for Our Business.

All things being equal, home industries should get the first call on the manufacturers' business. We should get some preference, but if we cannot deliver the goods in the shape that our packer and foreign friends put it out, then we cannot

expect the business and we are not entitled to it.

We all have to make a livelihood, but none of us are so busy at doing that that we can't spare a little time for the common welfare of the industry. Who will come forward and support some such a movement?

Yours truly,
S. H. LIVINGSTON.

Less Pork But More Beef Eaten in 1924

More cattle and hogs were slaughtered in the United States in 1924 than in any previous year in history, according to figures recently compiled by the Bureau of Animal Industry of the U. S. Department of Agriculture. There were about one and one-tenth animals slaughtered for every man, woman and child.

The total number is approximately 850,000 more than that of 1923, the previous record year.

Lighter Animals Marketed in 1924.

However, the high record for meat production remains with 1923, says the Department. This is because the animals marketed in that year averaged somewhat heavier than was the case in 1924. Stockyards records show that cattle and swine were several pounds a head lighter during 1924, but there was little if any difference in the weight of sheep and lambs.

The estimated total slaughter of food animals in the past three years is as follows:

	1924.	1923.	1922.
Cattle	14,399,700	13,882,600	13,148,200
Calves	9,466,309	8,824,200	8,363,130
Sheep and lambs...	15,396,100	14,818,200	14,047,500
Goats	12,300	75,400	58,400
Swine	80,626,100	81,532,600	67,050,700

Total

The meat produced from these animals during the same year is as follows in lbs.:

	1924.	1923.	1922.
Beef, lbs.	7,069,000,000	6,877,000,000	6,710,000,000
Veal, lbs.	931,000,000	870,000,000	792,000,000
Mutton and lambs, lbs.	588,000,000	509,000,000	534,000,000
Goat meat, lbs.	3,900,000	3,000,000	2,000,000
Pork (ex. lard), lbs.	10,609,000,000	11,143,000,000	9,132,000,000

Total meat, lbs. 19,203,000,000 19,462,000,000 17,170,000,000
Lard, lbs. 2,773,300,000 2,871,000,000 2,330,000,000

Beef production increased steadily during the years shown and in 1924 was the highest since the maximum production of 1918, when slightly more than 7¼ billion pounds were produced. Veal and mutton also increased in the last three years.

As regards total meat production, the heavier animals in 1923 made that the banner year so far for meat production.

How Meat Production is Figured.

The Department explains its method of translating live animals into dressed meat as follows:

The animals are converted into dressed meat by means of average weights carefully calculated from packers, stockyards, and other data bearing on market weights.

The dressed carcass does not represent all of the edible meat from an animal, there being also what is known as the edible offal (liver, pluck, etc.). Neither is the dressed carcass itself all edible because of the bones and other waste material which it contains.

The dressed weight, therefore, is considered as fairly representative of the meat equivalent of the animal.

The United States has one-sixteenth of the world's people but it has within its borders about one-seventh of the recognized breeds of food animals. There is no question of the self-sufficiency of this country so far as hog products are concerned, as 12 to 15 per cent of the total production is exported annually.

The combination of hog and corn in the United States is regarded as supreme.

This is not the case with other kinds of meat. In recent years there has been produced barely enough beef to meet consumptive demand, but so far imports of meat generally are unimportant.

Meat Imports Remain Small.

Exports of meat and lard during the past three years were as follows:

	1924.	1923.	1922.
Beef and veal, lbs.	40,000,000	42,000,000	46,000,000
Mutton and lambs, lbs.	2,000,000	3,000,000	2,000,000
Pork (ex. lard), lbs.	735,000,000	900,000,000	727,000,000
Total meat, lbs.	777,000,000	1,005,000,000	775,000,000
Lard, lbs.	986,000,000	1,075,000,000	799,000,000

The total meat consumed in the United States has steadily increased each year for the last six years, but the ever-increasing population of the country reduced the per capita consumption about one pound in 1924. There was a falling off of two pounds in pork, but an increase of one pound in beef and veal.

The per capita consumption of each kind of meat and lard for the last three years is as follows:

	1924.	1923.	1922.
Beef, lbs.	62.6	62.1	61.0
Veal, lbs.	8.3	7.9	7.3
Mutton and lamb, lbs.	5.2	5.2	5.0
Pork (ex. lard), lbs.	88.8	90.8	75.6
Total meat, lbs.	164.9	166.0	148.9
Lard, lbs.	15.8	16.2	14.0
Total meat and lard, lbs.	180.7	182.2	162.9

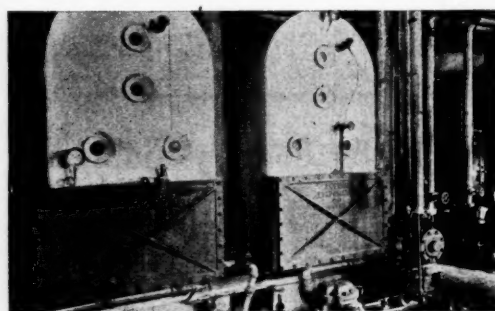
"It seems opportune," says the Department, "to offer a word of caution to the probable immediate future of the meat industry in the United States.

"Estimates and information reaching the department show that stocks of meat animals as well as of feeds are by no means so plentiful as they were a year ago. On the other hand our population will doubtless make the usual increase of about 1,500,000 each year.

"The indications, therefore, point to a shorter supply of meat during the next year or two at least. Any considerable curtailment of the abundant supplies of the last two years would naturally affect all classes of consumers, from the large wholesale dealer down to the housewife."

**Recognized
Standard
For Animal
By-Product
Liquors**

ESTABLISHED 1900



Swenson Double Effect for handling tankwater,
Cudahy Bros., Cudahy, Wis.

SWENSON EVAPORATOR CO.

[Subsidiary of Whiting Corporation]
Main Office and Works: Harvey, Ill., (Chicago Suburb)
Sales Offices in New York, Chicago, Buffalo, Pittsburgh,
Cleveland, Detroit, Birmingham and San Francisco

Our Experiment Station at Ann Arbor

is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

SWENSON EVAPORATORS

**Over 35 Years
Experience
Solving
Evaporator
Problems**

ESTABLISHED 1889

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRENK, President.

PAUL I. ALDRICH, Vice-President.

HUBERT CILLIS, Secretary and Treasurer.

PAUL I. ALDRICH, Editor and Manager.

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn st.
CHICAGO, ILL.

Telephones Wabash 0742, 0743, 3751.

Cable Address "Sampan," Chicago.

EASTERN OFFICES.

15 Park Row, New York.
Telephone Barclay 6770.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.

Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter be-
fore their subscriptions expire as to whether
they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday be-
fore 11 a.m. It should reach you
promptly.

*If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.*

This will aid us in obtaining proper
service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Com-
pany, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute
of American Meat Packers, Chicago.

Vice Presidents—J. J. Fellin, John J. Fellin & Co.,
Inc., Philadelphia, Pa.; Myron McMillan, J. T. Mc-
Millan Company, Inc., St. Paul, Minn.; F. S. Snyder,
Batchelder & Snyder Co., Boston, Mass.; E. O. Mer-
ritt, St. Louis Independent Packing Co., St. Louis,
Mo.

Treasurer—John T. Agar, William Davies Co., Inc.,
Chicago.

Chairman of Institute Plan Commission—Thos. E.
Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer,
Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson,
Wilson & Co., Chicago; G. F. Swift, Swift & Com-
pany, Chicago; F. Edson White, Armour and Com-
pany, Chicago.

Directors—For three years: Charles E. Herrick,
Brennan Packing Co., Chicago; E. A. Cudahy, Jr.,
Cudahy Packing Co., Chicago; G. F. Swift, Swift
& Company, Chicago; W. H. White, Jr., White Pro-
vision Co., Atlanta, Ga.; Elmore N. Schroth, The
J. & F. Schroth Packing Co., Cincinnati, Ohio.
For two years: J. E. Decker, Jacob E. Decker &
Sons, Mason City, Ia.; F. Edson White, Armour
and Company, Chicago; R. T. Keefe, Henneberry
& Co., Arkansas City, Kans.; Fred Guggenheim,
Guggenheim Bros., Chicago; J. Paul Doid, Jacob
Doid Packing Co., Buffalo, N. Y. For one year:
J. Ogden Armour, Armour and Company, Chicago;
J. A. Hawkingson, Allied Packers, Inc., Chicago;
Thomas E. Wilson, Wilson & Co., Chicago; T.
Davis Hill, Corkran, Hill & Co., Inc., Baltimore,
Md.; T. F. Breslin, Standard Packing Co., Inc.,
Los Angeles, Calif.

Hog Prospects Good

Farmers are not going out of the hog
business. In fact, most of them are still
in it and are finding it very profitable.

Corn fed to hogs is paying out much
better than corn sold on the open mar-
ket. An example of this is given by a
farmer in eastern Nebraska who kept an
accurate record on a bunch of fall pigs
to find what he was getting for his corn.

In a 22-day feeding period, 43 pigs con-
sumed 76½ bushels of corn, 300 pounds
of tankage, 100 pounds of oil meal and
100 pounds of shorts. A gain of 1,410
pounds was made, and the owner figured
that he realized \$1.50 per bushel for his
corn. The hogs were sold near the end
of February at the going market price.

Many of the hogs in the country are
doubtless held in strong hands; that is,
by farmers who have corn or can buy it.

There is little likelihood that the gen-
eral run of hogs will be as well finished
as in years of a well matured corn crop,
but reasonably well finished hogs can be
expected. Already pasture combinations
for the spring pigs are being planned to
get the best results until the new crop
of corn is available.

Even if market runs continue to show
the recent decreases, packers can feel as-
sured that this situation will continue only
until a new pig crop can be raised.

Farmers know how to raise pretty good
hogs without corn, and ten dollar hogs
are an incentive to increased production.
Twelve, thirteen and fourteen dollars is
a still greater incentive.

The only question is, will product prices
increase sufficiently to enable packers to
continue to pay the price?

England "Busts Trusts"

England is said to be having a shot
just now at "the jolly old American game
of trust busting."

The so-called "meat trust" is in the
limelight, the Vestey interests being the
"offenders."

What is probably purely a legitimate
reward for shrewd commercial talent and
aggressive hard business sense is appar-
ently being made to appear as something
detrimental to the well being of the gen-
eral public. Hence the investigation.

In the United States as long as an in-
dustry is satisfied to stay within relatively
narrow limits, it is not open to suspicion.

But woe unto the ambitious business
that wants to become of great national or
international scope! It immediately be-
comes a subject for investigation.

So with the Vestey interests. Far-se-
eing business vision extended these inter-

ests throughout the British Empire. Some
of the ventures have been successful and
some have not. But in the aggregate the
business has paid. The British public too,
has reaped an advantage.

When economic forces beyond the con-
trol of even a great corporation rule, the
unfortunate results are laid at the door
of the so-called "trust." It shows a profit,
is big, and therefore it must be guilty
of misdoing! Few of its critics realize
that conditions might have been even
worse if it did not exist.

Large corporations have their place in
any great nation. There is always a bal-
ance wheel. This is the efficient smaller
national and local firms with which they
are unable to compete successfully in
many ways.

The Vestey, too, appear to be paying
their penalty for success.

How to Know Real Beef

Grading meat would seem to offer one
of the best solutions to the problem of
quality in meat which faces the industry
today.

Education of the housewife is desirable,
but actual standard grading must be fol-
lowed in order that meat will be sure to
sell for what it really is. Then it will
be up to the consumer to decide what
grade he prefers or can afford.

This is particularly true in regard to
beef.

Prime beef is one of the most delicious
foods offered the human race. But only
a very small percentage of the people
really know what prime beef is. If they
did know, the demand for it would in-
crease in leaps and bounds and they
would be willing to pay the price.

Commenting on this matter of the need
for recognition of quality in meat, The
Breeder's Gazette says that if the Lord
had intended the American people to live
on decrepit dairy cow or other equally
tough meat He would have provided them
with the fangs necessary to mastication.

A very considerable percentage of the
beef offered the American public today
comes from the discarded dairy cow. This
animal was never intended for meat pro-
duction and therefore does not produce
real beef but a spurious product.

This being true, what chance is there
to increase beef consumption when so
much of the kind offered the lion for
his daily diet is sold to the American
public?

Here is a place where the producers of
real beef and the packing industry might
well put their heads together and secure
results which would be gratifying to them
and to the consuming public as well.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Making Prime Steam Lard

A western packer wants to improve the quality of his lard. He says:

Editor The National Provisioner:

Will you please give us a recipe for a good steam lard?

Materials.—In making prime steam lard good results can be obtained by using any kind of killing or cutting floor fats. But not over 10 per cent of pickled fat or dry salt fats should be used. Avoid using any, if possible.

If sweet pickle or dry salt fats are used, they should be washed thoroughly in cold water before rendering, so as to take out as much of the salt as possible. Too much salty material will discolor the lard.

All material which enters the rendering tank should be thoroughly washed. Unless the material for rendering has a lot of natural water in it, it is advisable to admit clean water through the bottom water connection of the tank, so that the cone is about half filled.

Loading the Tank.—It is standard practice to fill the bottom or the cone of the tank with green bones. This will prevent the fats from packing in the bottom of the tank, and thus interfering with the free flow of steam.

While the tank is being loaded, and especially if held open for any length of time, the steam should be turned on just enough to keep the water hot.

The tank should never be filled more than four-fifths full of raw material, so as to allow plenty of room for "rolling" during the cooking process.

Cooking.—After the tank has been charged, the man-hole must be secured tightly and the steam turned on gradually until the proper pressure is on the tank. Cook at about 35 to 40 pounds steam pressure for nine to ten hours.

The valve on the exhaust pipe in the top of the tank is kept closed until the gage shows the proper pressure on the tank. Then it is opened slowly for a few seconds, to allow a free exhaust of steam. Then it is closed down, so as to allow just enough steam to exhaust into the air to carry away the gases freely.

Settling.—The lard is allowed to settle in the tank for two or three hours before drawing off. The best practice is to let the lard run into a large receiving tank equipped with steam coils, to drive off any additional moisture which may remain in the product.

The quality of the finished product will depend on the care in handling the raw fat, and also in drawing off the finished product so that no tank water is mixed with the lard. Careful cooking in the rendering tank, and the elimination of all possible gases, is very important.

Refining.—The finished product is then pumped or drawn by gravity into the bleaching or refining tank, where the bleaching operation is accomplished by the use of fuller's earth.

The refining or clay kettles, as they are

commonly called, are heated by means of a double bottom and steam coils, to a temperature of 130 to 140 degrees, and the lard is violently agitated by compressed air. The pipe which supplies the air should run down to the bottom of the tank within a few inches of the lowest part.

The quantity of fuller's earth to be used for refining depends upon the quality of the raw product. One-half to one per cent of fuller's earth is a good average.

After the fuller's earth is added, the lard is thoroughly agitated for ten to fifteen minutes. After thorough agitation the line which flows from the pump to the filter press is opened, and some of the product run through the filter press. Tests are made to see if the lard is thoroughly refined. When the color is about suitable the product is drawn off into the storage tank.

Drawing Off.—An important point in the manufacture of lard is the proper handling after the raw product has been manufactured into lard; that is, in drawing off from either the storage tanks or the receiver.

One method is to run the lard over steel cylinders, with the lard leaving the storage or receiving tank at a temperature of from 100 to 130 degrees F. It may then be drawn from the picker box of the lard cooling cylinder directly into the package.

Some operators, however, prefer to draw off the lard from the cooling cylinders into the agitator, so that the man who draws off has a constant supply of lard to draw from. Unless there is a ready supply of lard which keeps the picker box constantly full of lard, there is a possibility that the lard may be drawn off too fast, with the result that a lot of air is mixed with the finished product in the packages.

What is "back-packing," and how are meats held in cure under this method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Send a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, for copies of the four articles on "Temperature Control in the Meat Plant," which appeared in recent issues.

Shrinkage in Rendering

A wholesale and retail meat dealer in the Southwest wants some information on shrinkages. He says:

Editor The National Provisioner:

How much will beef caul fat shrink in rendering per 100 lbs.?

What is the shrinkage on leaf lard?

What is the shrinkage on pork caul fat?

What is the shrinkage on kidney suet?

The yield of fats depends largely on the method of handling, and whether it is hot or cold yield. A great deal also depends upon the moisture in the fats and the proper method of chilling of the product.

The following yields are average for product handled in a careful manner throughout:

The yield of beef caul fat, chilled, is 70 to 72 per cent, making a shrinkage of 28 to 30 per cent.

That of leaf lard is 96 per cent, with a shrinkage of 4 per cent.

The hot yield of pork caul fat is 54, having a shrinkage of 46 per cent.

Kidney suet yields 74 per cent, showing a shrink of 26 per cent.

Chilling Beef and Lambs

A subscriber in the East desires the following information:

Editor The National Provisioner:

Will you kindly tell me the proper temperature to keep a beef box that is handling 25 cattle, 75 calves and 20 lambs a day?

Also tell me the proper temperature to keep a chill room handling the above.

The proper temperature for a beef box is between 34 and 38 degrees.

The temperature of the chill room, where it is used as a fore cooler, should be higher than this, as the cattle remain in it only a short time, and it is dangerous to have too low a temperature. The reason for this is that the rapid chilling of the outer parts of the carcass has a tendency to insulate, and to cause bone sour in the hip joint.

A chill room, where used as a fore cooler, should be held at about 40 degrees. This permits the animal heat to leave the carcass very rapidly, and the inner parts next to the bone are chilled quicker and better than at the lower temperatures.

As soon as the carcasses in the chill room have stopped steaming they should be moved to the lower temperatures of the cooler.

BRITISH MEAT REGULATIONS.

The use of benzoates or sulphur dioxide in meat products is forbidden in England by regulations recently issued by the British Ministry of Health. An exception is made in the case of sausage, in which a slight amount of sulphur dioxide may be used.

According to a cable to the U. S. Department of Commerce from Trade Commissioner E. C. Squire, any objections or representations to this order should be made to the secretary of the Ministry before March 30, 1925.

Pimento Loaf Sausage

A provision firm in the Southwest writes as follows:

Editor The National Provisioner:

Will appreciate your forwarding us a formula on pimento loaf sausage. We notice this product is getting very popular.

To make pimento loaf sausage, just add 6 one-half pound cans of pimento to each 150 lbs. of meat, using the regular formula for meat loaf, which is as follows:

Formula for Meat Loaf.

Meats: 30 pounds dry cured boneless bull meat or chucks.

30 pounds dry cured lean pork trimmings.

30 pounds dry cured pork cheek meat.

10 pounds fresh regular pork trimmings.

Total 100 pounds.

5 pounds cereal.

5 pounds cracker meal.

Spices: 3 pounds salt (if fresh meats are used).

4 ounces granulated sugar.

2 ounces nitrate of soda or saltpetre.

5 ounces ground white pepper.

2 ounces ground nutmeg.

1 ounce rubbed sage.

2 pounds peeled onions.

Curing the Meats.—Grind the bull meat, lean pork trimmings and pork cheek meat through 1-inch plate of hashing machine. Cure all meats separately, using the following curing formula for a batch of 360 pounds of meat, which is the quantity if cured in tierces:

10 pounds salt.

2 pounds granulated sugar.

12 ounces nitrate of soda or saltpetre.

If curing is done in barrels, use 180 pounds bull meat, 5 pounds salt, 1 pound sugar, and 6 ounces nitrate of soda.

Put bull meat in mixer and add above curing ingredients and mix for about two minutes. Then pack in an open tierce or barrel and pour two gallons of sweet No. 2 ham pickle, or 50 degree strength sweet pickle, over the top of the meat packed in open tierce. If curing in barrels, use 1 gallon of pickle to the barrel. Cure in cooler at temperature of 36 to 40 degrees for five days.

Lean pork trimmings and pork cheek meat are to be cured in separate tierces, and in the same manner as the bull meat.

Mixing the Meats.—Grind all meats through ¾-inch plate of hasher; then put beef and pork checks in silent cutting machine and chop about three minutes, gradually adding cereal, cracker meal and crushed ice. Then add lean and regular pork trimmings and chop altogether for about two minutes additional.

Then take the chopped meat to the bench and mix and scale in pans preparatory to baking.

Knead the meats thoroughly by hand, to exclude air pockets, and fill in tins, 5 pounds 14 ounces to each tin. Place inside

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling
sheep casings,
hog casings,
(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

of tins so that meat will not stick to the tins.

Baking.—Then put in rotary bake oven, starting with a temperature of about 250 degrees Fahr. for the first hour, then raise to 300 degrees for the second hour, then gradually raise to 350 degrees to finish the product.

The required time to bake meat loaf should be from three to three-and-one-quarter hours.

When product is finished remove from bake oven and empty out of tins immediately, saving the grease from each tin, which can be transferred to the grease tank later.

After the product is removed from the tins place the loaves on a flat truck or table and apply, with a small brush, a solution of sugar and hot water over the top of each loaf to develop and maintain the color.

If it is to be shipped, allow the finished product to remain in natural temperatures before taking to the packing room cooler to be wrapped and packed. It should be sold or shipped as promptly as possible.

MEAT CONTEST POPULAR.

Constantly increasing interest in meat by the housewives of tomorrow is evidenced by the fact that even at this early date approximately 13,500 high school girls in home economics have entered the meat essay contest of the National Live Stock and Meat Board.

Every state in the United States and the District of Columbia is represented in the registration. It is anticipated that the number will be greatly increased before the closing date on May 1.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Swift & Company, Chicago. For sausage. Trade Mark: STEAMERS. Application serial No. 208,168. Claims use since Feb. 12, 1918.

J. Davidson & Son, New Bedford, Mass. For ham and sausage. Trade Mark: PICCADILLY. Application serial No. 205,399. Claims use since June, 1920.

John F. Jelke Company, Chicago. For oleomargarine. Trade Mark: BAKO. Application serial No. 207,357. Claims use since Feb. 1, 1910. Trade Mark: SPOTLESS. Application serial No. 207,358. Claims use since Sept. 1, 1921. Trade Mark: PROGRESS. Application serial No. 207,360. Claims use since Jan. 1, 1914. Trade Mark: CORNHILL. Application serial No. 207,363. Claims use since March 1, 1915. Trade Mark: HILLTOP. Application serial No. 207,364. Claims use since March 1, 1915. Trade Mark: IDORA. Application serial No. 207,368. Claims use since Jan. 1, 1923. Trade Mark: PIE FLAKE. Application serial No. 207,369. Claims use since Feb. 1, 1922.

Roseland Farm and Manufacturing Co., Warrensburg, Mo. For sausage. Trade Mark: WARNSBURG. Application serial No. 207,476. Claims use since 1900.

Warnsburg

The Cudahy Packing Co., Chicago. For dry sausage. Trade Mark: MARVEL. Application serial No. 208,227. Claims use since Aug. 2, 1924.

Does it pay to recover sweet pickle after curing? How is it done? What equipment is needed? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Casings handled on my Sales and Service combination bring maximum profits

This service includes expert advice on manufacturing methods

Leading Packers are satisfied clients

Write for particulars

ROY L. NEELY

Broker of Casings Exclusively

602 Webster Bldg. Chicago, Ill.

Cable address "ROLESNELY"

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

American S & B Instruments

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

American Schaeffer & Budenberg Corporation

Succeeding THE SCHAEFFER & BUDENBERG MFG. CO.
AMERICAN STEAM GAUGE & VALVE MFG. CO.
HOHMANN-NELSON COMPANY, BROOKLYN, N. Y.

Write for
Packing House
Text Book N-49.

*Boston *Cleveland *Seattle *Pittsburgh
*Buffalo *Detroit *Tulsa *Salt Lake City
*Chicago *Los Angeles *Philadelphia

*Stock carried at these branches



Copper Case
Thermometer



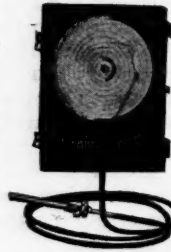
"Reform"
Dial Thermometer



American S & B
Pressure Gauge



Honeco Temperature
Controller



Columbia Recording
Thermometer

German Fast Cure

Sausage Meat, 24 to 48 hours

Boiling Hams, 5 to 10 days

Dry Cure Bacon, 12 to 15 days

PRAGUE SALT

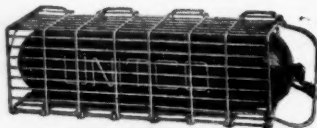
Works twice as fast as Saltpetre

Griffith Laboratories

4103-5 So. La Salle St.

CHICAGO

The "UNITED" Improved Sausage Mold



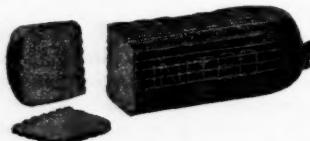
Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

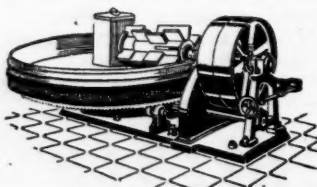
If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich. Atchison, Kans.

Identify your product by using the improved patent clasp lettered mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.



The "UNITED" product uniform size sausage. Increased sales and profits are results from branded meat put up in this form.



Grasso's New Table Worker

GRASSO'S

"Original Holland" Margarine Machinery

Sold in America only by the

A. H. BARBER-GOODHUE CO.

316 W. Austin Ave. CHICAGO, ILL.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending March 7, 1925, are reported by the U. S. Department of Commerce as follows:

	Week ending July 1, '24			
	Mar. 7, 1925	Feb. 28, 1925	Feb. 21, 1925	Mar. 7, '25
Total	M lbs. 2,353	M lbs. 2,992	M lbs. 1,628	M lbs. 163,791
To Belgium	3	7,628
Germany	507
Netherlands	25	1,675
United Kingdom	1,903	2,520	1,083	131,950
Other Europe	41	1,763
Canada	218	191	136	5,101
Cuba	414	243	352	10,800
Other countries	74	38	32	4,373

Bacon, Including Cumberlands.			
Total	7,370	4,931	7,688
To Belgium	327	224
Germany	675	199
Netherlands	68	120	90
United Kingdom	6,445	3,467	5,014
Other Europe	848	238	1,533
Canada	70	20
Cuba
Other countries	0	34	8

Lard.			
Total	10,168	10,957	12,575
To Belgium	308	501
Germany	1,193	3,511	1,751
Netherlands	873	552	2,166
United Kingdom	3,927	3,563	3,043
Other Europe	1,672	1,309	3,291
Canada	115
Cuba	1,112	1,050	1,022
Other countries	1,391	654	686

PICKLED PORK.			
Total	544	229	420
To Belgium	178
Germany	20	5
Netherlands	85
United Kingdom	46	15	11
Other Europe	274	188
Canada	116	144	140
Cuba	46	20
Other countries	62	50	65

WEEK ENDING MARCH 7, 1925.

Hams and shoulders, M lbs. Bacon, M lbs. Lard, M lbs. Pickled pork, M lbs.

Boston 15 29 3 2
Detroit 687 457 330 66
Port Huron 192 84 168 96
Key West 392 751
New Orleans 96 1,293 106
New York 28 6,488 7,216 274
Philadelphia 13 39
Portland, Me. 930 264 407
Revised to January 31, including exports from all ports.

BRITISH PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on March 1, 1925, as estimated by the Liverpool Trade Association, with comparisons for last month and last year are as follows:

	Feb. 28, 1925.	Jan. 31, 1925.	Feb. 29, 1924.
Bacon, boxes	12,561	14,001	24,405
Hams, boxes	9,337	4,297	13,142
Shoulders, boxes	2,726	1,260	4,326
Lard (tires) P. S. W.	1,045	638	622
Lard (refined) tons	1,240	1,858	1,085

Imports into Liverpool for the month of February:

35,074 boxes bacon, including shoulders.
21,135 boxes hams.
44,027 cwt. lard.

The approximate weekly consumption of Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
February, 1925	8,762	4,024	690
January, 1925	5,852	3,227	844
February, 1924	9,664	2,868	1,178

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending March 7, 1925, are reported officially as follows:

Point of origin—Commodity.	Amount.
Canada—Pork tenderloins	2,160 lbs.
Canada—Smoked pork	1,104 lbs.
Canada—Veal livers	160 lbs.
Canada—Lamb backs	1,635 lbs.
South America—Beef cuts	17,300 lbs.
Germany—Hams	1,900 lbs.
England—Hams	30 1/2 lbs.
Italy—Sausage	4,250 lbs.
Ireland—Hams and bacon	1,843 lbs.
France—Puree of liver	340 lbs.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces. pork and beef by the barrel or tierce and hogs by the hundredweight.

Record Prices for Hogs—Lighter Receipts—Product Strong—Demand Apparently Checked.

The hog market at the close of last week showed an average of 14c, an advance of 5.65c from the low of November. The final advance came with a rush and was a gain of nearly 2c in a week.

The decrease in the movement of hogs at the seven leading points compared with the previous week was 137,000 and compared with last year was 173,000. This decrease in the movement following a decrease the preceding week with insistent reports of continued small movement and of a small supply back seemed to be the principal factor in the advance.

Sharp Rise in Prices.

The rise in lard and in meats was quite sharp, but around the 17c level for May lard the market hesitated, and there seemed to be product for sale on the advances. The opinion in the market is considerably mixed as to whether the price has discounted the situation.

There are plenty who are convinced that an average price of 13@15c for hogs will be maintained right along during the greater part of the spring if the hog movement is not increased by the price. The situation is extremely interesting.

The gain in hog prices and in product prices has come with steadily increasing stocks of product, and it is somewhat of a question whether the price will restrict the demand and cause an accumulation at the level now prevailing. The gain in lard since mid-November has been about 3½c, and the gain in hogs about 5½c.

The present corn-hog ratio is the best in months, and even on the theoretical basis of the feeding value of corn there would be a profit of approximately 10c a bushel in feeding the contract grades, and 25@35c a bushel in feeding the lower grades.

Reports from the country have indicated that the farmers who had hogs are feeding all the corn they can, but a good many who did not have very satisfactory corn crops have been selling the hogs because the expense of getting corn in has prevented any considerable buying of corn for feeding purposes.

Government Corn Report a Surprise.

The Government report of the amount of corn in the country and of the amount of merchantable corn was a distinct surprise being about the smallest of any of the estimates. The amount of corn left to carry the country to the new crop is only 834,000,000 bu., compared with 1,172,000,000 bu. last year, a decrease of 338,000,000 bu.

The farm disappearance of corn this year, notwithstanding the small size of the crop, has apparently been 1,737,000,000 bu., compared with an average for the preceding five years of 1,919,000,000 bu.

The fact that the farm disappearance is so large would appear to indicate that on account of the great number of livestock in the country it is very difficult to bring about any great curtailment.

The decrease in distribution compared with the average is only about 10 per cent and theoretically there is a larger decrease than 10 per cent in the number of hogs in the country. The question of the feeding value has been a very serious factor all the season. The supply of merchantable corn is given at about 845,000,000 bu. less than last year.

Export Demand Continues Slow.

The export demand for products continues rather slow. Shipments of lard the past week were about 10,000,000 bu. against nearly 17,000,000 lbs. last year. Exports of meats were about 13,600,000 lbs. against about the same amount a year ago. The falling off in the export movement of the country is not yet important enough to be a deciding factor in the supply and price situation.

This side of the question is being thought of pretty carefully. The conditions are not such as to create any special anxiety as yet, but if the hog movement continues to decrease and the marketings are as moderate as would be indicated, it would mean that shipments must decrease materially the balance of the season, or else there must be a curtailment in the domestic distribution.

The average price of hogs last week was about 2½c a pound higher than the

average for the corresponding weeks since the war, cattle and sheep slightly above, and lambs about 3c a pound above. Compared with the figures of last year, the last week's average was 5½c above a year ago. In 1920 the average was 14.95 for the week or nearly 2c a pound above the present level.

Little Change in Packing Statistics.

The packing statistics for the winter season show but very little variation compared with last year. The preliminary estimates showed a slight increase over a year ago. This increase, however, was just about offset by the difference in weights, so that the total product was not very materially changed compared with a year ago.

The movement of product at the leading centers of accumulation has shown an active distribution. The Chicago figures show an increase in receipts at that point since November 1st of 6,000,000 to 7,000,000 lbs. of meats, and 70,000,000 lbs. of lard, while the shipments of meats decreased 36,000,000 lbs. and lard decreased 37,000,000 lbs. This naturally brought about accumulation in the Chicago stocks which has been somewhat of a factor in the product market there, and it possibly explains the fact that product did not share in the full excited advance in hogs.

If the exports of lard continue to fall off compared with a year ago in the persistent way they have for some time past, the factor of production and supply in relation to the supply and distribution of competing fats will have a considerable influence. Competing fats in a good many cases, particularly that of cottonseed oil, are selling at figures which, it is feared, may have a considerable influence on the domestic distribution of lard, and on that account the export position is of very great importance.

PORK—The market was in better demand and very strong. Mess, New York quoted at \$40; family, \$38@40 fat backs \$39@44. At Chicago mess was \$37.

LARD—Demand was only fair and the market rather firm. At New York prime western was quoted at 17.55@17.65; middle western, 17.30@17.40; city 17@17¼c; refined to the continent, 18¼c; South American, 19c; Brazil kegs, 20c; compound, 13¼c.

At Chicago regular lard in round lots was quoted at .10 under May; loose .70 under May and leaf 1.12½ under May.

BEEF—The market was firmly held in the east with demand fair. Mess quoted at \$18@19; packet, \$18@19; family, \$21@23; extra India mess, \$33@34; No. 1 canned corn beef, \$2.75; No. 2, six pounds, \$17.50; pickled tongues, \$55@65 nominal.

SEE PAGE 37 FOR LATER MARKETS.

MARCH STORAGE STOCKS.

Stocks of meat and lard in storage in the United States on March 1, 1925, with comparisons, are announced by the U. S. Bureau of Agricultural Economics as follows:

	Mar. 1, '25. lbs.	Feb. 1, '25. lbs.	5-Year Av. Mar. 1, lbs.
Beef, frozen	100,558,000	111,947,000	110,741,000
Cured	14,808,000	14,169,000	13,219,000
In cure	14,318,000	14,589,000	12,227,000
Pork, frozen	232,131,000	199,942,000	156,125,000
D. S. cured	70,980,000	57,168,000	124,500,000
D. S. in cure	79,699,000	78,967,000	105,137,000
S. P. cured	200,744,000	156,596,000	154,358,000
S. P. in cure	283,605,000	286,459,000	249,525,000
Lamb and mutton, frozen	2,275,000	2,336,000	15,176,000
Misc. meats	100,865,000	98,162,000	82,301,000
Lard	152,485,000	112,704,000	83,735,000

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.



Extra Profits for you who smoke meats

Would you like to get a greater margin of profit on your present output of smoked meats?

If you would, investigate this method used with great success by packers in every important city in America.

"What will it do for me?"

It eliminates flabby meats, shrivelled meats, meats with poor flavor and wrong color, meats that go out to injure the good name of your brand.

What is it?

Powers Automatic Temperature Control. It is Thermostatic. It keeps gas-fired smoke houses at an even temperature. You simply set it for whatever temperature you require. It is accurate, always on the job—never loafs nor goes to sleep—never forgets—never guesses wrong—never asks for bigger pay. Its

cost is reasonable, and it gives accurate temperature control for many years.

When smoke house temperatures are controlled by hand, experience shows that shrinkage varies from 6 to 15 per cent. If the smoke house gets too hot, there is heavy shrinkage, spoiled meat, and fires. If the temperature is not hot enough, there is loss of valuable time and labor, and unsalable meat due to bad color.

Powers Thermostatic Control reduces these losses to a minimum, and its cost is but a fraction of the loss sustained on one batch of spoiled product.

A good smoker is hard to get, and difficult to keep because his work is not only disagreeable, but impairs his health.

Powers Thermostatic Control relieves him of one of his chief worries, makes his job more attractive, and improves the quality and salability of your product.

The Powers Regulator Co.,
2725 Greenview Ave., Chicago.

Please send me particulars of your 30 day free trial and prices of your Thermostatic Control for Smoke Houses.

Type of Smoke House.....

Name

Firm

Address

Write for our FREE Test Offer and Prices

THE POWERS REGULATOR CO.

34 years of specialization in temperature control

2725 Greenview Avenue, Chicago

Offices in 35 Cities—See your telephone directory.

(110)



Filter Presses

FOR LARD & OIL REFINERIES
BEEF EXTRACT, GLUE &
SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY
AND EQUIPMENT

Write for Information and Prices
William R. Perrin & Company
Fisher Building Chicago, Illinois

We Solicit Direct Representation of American Packers

DANIEL LOEB

Established 1832.

ROTTERDAM (HOLLAND)

Cable Address:—LOEB.

Commission merchants and importers of Oleo Oil, Oleo Stock, Neutral Lard, Pure Lard, Choice White Hog-grease, D.S. Meats and further Packinghouse Products and Provisions.

Quick Sales—Quick Returns

BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, Feb. 28, 1925.—

With stronger advices from Chicago and c.i.f. quotations from packers showing distinctly higher prices than the market quotations here, the result has been a steady improvement in spot prices during the week, almost all cuts being advanced in values. Hams, although arrivals have been heavy, have shown a steadily stronger tone, and we look like having better prices on this cut in the near future.

Bacon generally looks like a steadily improving market from now onwards, as with the exception of Cumberland cut, all other cuts are in short supply.

Lard has shown a steady advance all week, due of course to the stronger cables received from Chicago.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, March 11, 1925.—Tankage has been sold this week at \$3.50 and 10c New York, but the market is not very active. Unground is moving more freely and stocks have been cleaned up fairly well. Producers are not inclined to sell ahead expecting to secure better prices later this month.

Nitrate of soda is strong with producers holding spot around \$2.68 ex. vessel the ports. The demand for sulphate of ammonia is good with prices holding steady.

As the fertilizer season will be late this year a good demand for materials is expected to develop later this month and during April.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 13, 1925, show exports from that country were as follows: To England, 115,313 quarters; to the continent, 81,136 quarters; to other ports, none.

Exports of the previous week were: To England, 178,036 quarters; to the continent 174,819 quarters, to other ports, none.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending March 7, 1925, with comparisons:

To	Week ended Mar. 7, 1925.	Week ended Mar. 8, 1924.	Nov. 1, 1924, to Mar. 7, 1925.
United Kingdom...	1,370	152	1,065
Continent	270	515	6,735
West Indies	270	710	1,984
B. N. A. Colonies...	120
Total	1,640	1,377	9,944

BACON AND HAMS, LBS.

United Kingdom...	10,353,150	10,950,550	194,961,110
Continent	878,000	3,637,000	24,266,700
Sth. and Ctl. Amer.	120,000
West Indies	109,500
B. N. A. Colonies...	93,000
Other countries	557,500

Total

LARD, LBS.

United Kingdom...	5,358,650	4,487,170	78,901,125
Continent	3,738,350	13,738,097	169,558,411
Sth. and Ctl. Amer.	450,000	...	1,832,248
West Indies	6,100	...	1,629,557
Other countries	57,772

Total

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York	1,370	6,515,150	7,665,160
Portland, Me.	2,677,000	1,065,000
New Orleans	270
St. John, N. B.	2,039,000	823,000
Total week	1,940	11,231,150	9,553,160
Previous week	118	8,669,050	9,526,815
2 weeks ago	1,275	9,688,750	12,224,547
Cor. week, 1924	1,377	14,587,550	18,225,857

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Mar. 7, 1925:

	1924-1925.	1923-1924.	Decrease.
Pork, lbs.	1,968,800	4,285,600	2,317,000
Bacon & Hams, lbs.	210,107,810	380,028,975	149,921,165
Lard, lbs.	251,957,113	367,105,355	115,148,242

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market the past week has been very quiet, but was much stronger, and was more or less in a position of a mysterious, secret affair. Offerings were light and strongly held, and while no sales have been reported above 9½¢ f.o.b. for extra, one heard of bids at 9½¢, and of bids at 9½¢, with holders asking up to 10¢ for extra.

There was a disposition in evidence among the trade toward unwillingness in quoting values. This might possibly have been due to the fact that the big soap makers were not inclined to come up in their ideas, such as has been reported. At any rate the market was distinctly better, and it would be no surprise if the next sales were made at 9½¢, or even the ten-cent level, New York. Special New York was nominally quoted at 9½¢, and edible at around 11¢.

At Chicago the market was firm, but buyers were averse to following upturns. Edible and fancy 9½¢ last paid, with ten cents asked; prime packer, 9½¢ last paid and bid and 9½¢ asked; No. 1, 9@9½¢, and No. 2, 8½@8¾¢.

At the London auction on Wednesday, March 11th, some 634 casks were offered and 427 sold at prices unchanged to a shilling higher than the previous week; mutton quoted at 48@51s; beef, 45s@46s 3d, and good mixed at 45s 6d.

At Liverpool Australian tallow was unchanged for the week with prime quoted at 46s 6d, and good mixed at 45s 6d.

STEARINE—The market the past week advanced about two cents a pound, selling up to 14¢ for oleo, New York. Offerings were light and demand fairly good, the market evidently reflecting recent betterment in compound business. At Chicago oleo was steady at twelve cents last paid, and as high as 13¢ asked.

OLEO OIL—The market was steady with sales of extra New York at 12¾¢. Medium quoted 11½¢; lower grades 14¢ with holders rather firm in their ideas. At Chicago extra was quoted at 12¾¢.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—The market compared with a week ago was unchanged to ½¢ higher, the lower grades showing the strength and demand reported as somewhat better. Continued strength in raw materials was a big factor.

At New York edible quoted 17½¢; extra winter, 15½¢; extra, 14½¢; extra No. 1, 14¢; No. 1, 13½¢ and No. 2, 13¢.

NEATSFOOT OIL—The market was somewhat stronger, with more interest noted in all grades, and with offerings limited owing to the strength in raw material. At New York pure was quoted at 14½¢; extra, 14¢; No. 1, 13½¢ and cold-pressed 17½¢.

GREASES—A stronger market was again noted in greases with offerings rather moderate, demand slightly better, and the market influenced to some extent by the better feeling in tallow, and a stronger tone in all other oils and greases.

At New York yellow and choice house quoted 8¾@9¢; A White, 9¼@9½¢; B White, 9¢ and choice white around 12½¢.

At Chicago the market was firmer with choice white at 11¢ loose, f.o.b., A white quoted 10@10¼¢; B white, 9½@9¾¢; yellow, 8¼ to 9¼¢, with 9½¢ and 9¼¢ paid for low-acid stock; house quoted 8½@8¾¢; brown, 8¾¢ last paid, delivered basis, with ¼¢ freight.

Packinghouse By-Products

Blood.

Chicago, March 12, 1925.

The blood market is about the same. Sales have been reported at \$3.35. Sellers are asking \$3.40, while bids of \$3.25 have been reported.

Unit ammonia.

Ground \$3.30@3.40
Crushed and unground 3.00@3.25

Digester Hog Tankage Materials.

This market is about steady. Some trading has been reported at a \$5.00 top for fancy grades.

Unit ammonia.

Ground, 10 to 12%, ammonia \$3.00@3.40
Unground, 11 to 13%, ammonia 2.50@3.00
Unground, 7 to 10%, ammonia 2.00@2.25

Fertilizer Tankage Materials.

The market on fertilizer tankage materials is quiet. Fertilizer manufacturers are busy shipping and are not inclined to buy unless they have need for spot material.

Unit ammonia.

High grade, ground, 10-12%, ammonia \$2.60@2.85
Lower grade, ground, 6-9%, ammonia 2.40@2.50
Medium to high grade, unground 2.00@2.25
Lower grade, unground 1.90@2.10
Hoof meal 2.90@3.00
Grinding hooft, pigs toes, dry 32.00@35.00

Bone Meals.

The bone meals market is about the same. There is not much demand, yet prices are firm. There is not much material offered.

Per ton.

Raw bone, meal \$26.00@30.00
Steam, ground 20.00@23.50
Steam, unground 18.00@20.00

Cracklings.

The cracklings market is steady to some higher. Top price at Chicago 65¢ Chicago. Bids of 60¢.

Per ton.

Pork, according to grease and quality \$50.00@70.00
Beef, according to grease and quality 30.00@45.00

Bones, Horns and Hoofs.

This market is about the same. There is a good demand for hoofs, which are scarce. Bones and horns are about steady.

Per ton.

Horns, unassorted \$75.00@200.00
Culls 30.00@32.00
Hoofs, unassorted 30.00@33.00
Round shin bones, unassorted 47.50@52.50
Flat shin bones, unassorted 37.50@42.50
Thigh bones, unassorted 50.00@55.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is steady at \$31.00. Junk bones, \$25.00@26.00.

Per ton.

Calif stock \$28.00@29.50
Edible pig skin strips 100.00@105.00
Rejected manufacturing bones 33.00@35.00
Horn pits 23.00@25.00
Cattle jaws, skulls and knuckles 50.00@51.00
Junk and hotel kitchen bones 25.00@26.00
Sinews, pizzles and hide trimmings 22.00@24.50

Animal Hair.

There is a good demand for hog hair, although there is not much around. Winter production is pretty well contracted for. Prices are strong.

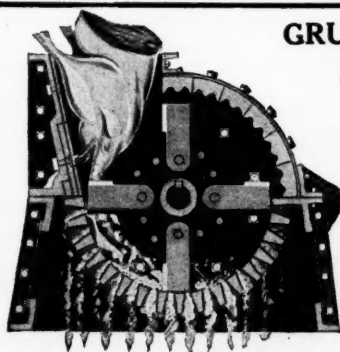
Coll dried, lbs. 3¼ @ 4¢
Processed, lbs. 7 @ 9¢
Dyed 9½ @ 12¢
Cattle switches (110 to 100) each 3½ @ 4½¢
Horse tails, each 55 @ 60¢
Horse mane hair, green, lb. 12 @ 13¢
Unwashed dry horse mane hair, lb. 20 @ 22¢
Pulled horse tail hair, lb. 55 @ 65¢

Pig Skin Strips.

The market is quiet, sales of No. 1, 6@6½¢, No. 2 and No. 3 edible fresh frozen mostly 5½¢ per lb. basis Chicago.

LARD AND GREASE EXPORTS.

Exports of lard from New York, March 1 to March 11, were 1,013,960 lbs.; tallow, none; greases, 3,894,000 lbs.; stearine, none.



GRUENDLER HASHER & GRINDER

for Bones and Carcasses, butcher scrap and packing house refuse and for Dry or Wet Rendering. Leading Authority on Reduction Machinery for more than 40 years.

GRUENDLER BONE & CARCASS CRUSHERS are standard equipment in hundreds of packing and rendering plants. Makes the most uniform product, crushes finer, no clogging, very heavy and powerful construction with flexible hatchet-like hammers.

No chance for breakage due to foreign material getting into same. The best crusher that money can buy.

RECENT USERS—White Provision Co., Atlanta, Ga.; H. L. Handy Co., Springfield, Mass.; Danahy Packing Co., Buffalo, N. Y.; Elliot & Co., Duluth, Minn.; Kroger Grocery & Baking Co., Cincinnati, Ohio; H. K. Webster Co., Lawrence, Mass.; Blaney-Murphy Co., Denver, Colo.; Arabi Packing Co., Arabi, La.; Eckert Packing Co., Henderson, Ky.; Pittsburgh Pkg. & Prov. Co., Pittsburgh, Pa.; James C. Sandy, Callan, Ireland.

Write for details and prices

GRUENDLER PATENT CRUSHER & PULV. CO.

Established 1885

932 N. Main Street, St. Louis, Mo.

OTHER OFFICES Chicago Louisville Indianapolis Los Angeles Pittsburgh New York
El Paso Minneapolis Cincinnati Philadelphia San Francisco Birmingham

F. C. ROGERS

BROKER

Provisions

Philadelphia Office:
Ninth & Noble Streets

New York Office:
431 West 14th Street

Nation Is Living on Fat of the Land

By Dr. J. S. Abbott, Secretary, Institute of Margarine Manufacturers*

Eating is as much a rightful means of enjoyment as dancing, riding, playing golf and tennis, going to church, helping the needy, working, and the numerous other activities which may be done with pleasure and propriety. Eating the right things, at the right time, in their right amounts, in the right manner, tends to keep us in good health.

Eating Affects Special Senses.

As a matter of fact, there is nothing which affects more of our special senses than the process of eating. We really eat with our eyes, our noses, and our tongues.

Common sense and science in recent years have given much thought not only to the various classes of foods, such as proteins, carbohydrates, fats, mineral substances, water, and vitamins, but to the looks or appearance, the taste or flavor, and the odor of our common foodstuffs.

These properties play an important role in digestion. They determine their suitability for building up body tissue and supplying our bodies with heat and power to work. Everybody, therefore, agrees with Dr. Wiley that, "He who discovers a new dish is more important to mankind than he who discovers a new plant."

How Margarine Was Discovered.

About fifty years ago, a new dish was discovered by a French scientist named Mege Mouries, who was seeking a reward offered by Napoleon for a fatty foodstuff suitable as a spread for bread. At that time, which was during the Franco-Prussian war, the people of France could not get fats in a palatable form to use as a spread for bread.

They had plenty of beef fat, pork fat and some vegetable oils, especially olive oil. These fats and oils are wholesome,

but the French people were not accustomed to spreading them on their bread and eating them like the people of Spain and Italy and some other countries. Such fats and oils simply do not look good nor taste good.

Mege Mouries, at Napoleon's request, discovered how to prepare them so that they look good, taste good, and are good. He called the product margarine. Our government requires all oleaginous substances churned with milk and made in imitation or semblance of butter to be labeled oleomargine.

Source of Margarine.

The most important foodstuffs used in the manufacture of margarine today are beef fat, pork fat, peanut fat, peanut oil, coconut oil, and cottonseed oil, milk, skimmed milk, and sometimes butter.

Until recently, the people of this country obtained their fats, as fats, almost exclusively from cattle, hogs, and sheep in the form of butter, lard and "drippings."

Olive oil has been a common a foodstuff for centuries in many countries of the old world.

Cocanut oil is eaten in large quantities in the tropical countries in which cocoanuts are grown.

Cottonseed oil, peanut oil, corn oil, and many other vegetable oils have recently become common articles of food in this country, either as cooking fats or as salad oils.

Making Fats Palatable.

These fats and oils, as they appear in commerce, are not desirable for consumption until an agreeable or palatable taste or flavor has been imparted to them and until they have been changed from a liquid form into a solid or semi-solid consistency and color.

The problem of the margarine manufacturer is to prepare these fats and oils in such a form that they can be used as a spread for bread and potatoes and other foodstuffs, by making them look good, taste good, and convenient to handle.

Margarines belongs in that group of foods that is commonly designated fats. It should always be considered on that basis and with that fact in mind, for each class of foodstuffs performs a pretty definite function or functions in our bodies.

The fats perform two distinct functions. They make the rest of our diet more palatable and they supply our bodies with energy, that is, heat and power to work.

All Fat Has Same Energy Value.

According to the best scientific information, a pound of one kind of fat yields exactly the same amount of heat and muscular energy as a pound of any other kind of fat. And one kind of fat, according to Dr. E. V. McCollum of Johns Hopkins University, "is digested with practically the same ease and completeness" as any other kind of fat.

On the basis of the actual utility of a fat as a foodstuff, there is, therefore, no choice except in the matter of cleanliness,

soundness, freedom from contamination; in short, safety as a food, price, convenience of handling, suitability for certain cooking purposes, and last but by no means least, palatability.

The margarine manufacturer has simply taken some of these wholesome products that are eaten in one form or another every day, such as a good fat juicy beefsteak, pork sausage, peanut butter, coconut pie, milk and butter, and has turned them into a most-economical and delightful article of food.

This is a distinct scientific contribution to human welfare in general and to the farmer in particular. It makes a market for the farmers' products.

Huge Quantities Eaten Here.

Margarine is now made and sold in all of the great countries of the world. The United States of America eats from 250,000,000 to 300,000,000 pounds of it every year. This is about three pounds for each inhabitant.

Denmark eats about forty pounds per capita per annum. England, Germany, France, The Netherlands, Norway, Sweden and other countries also eat large quantities of it. These countries and the United States also eat large quantities of butter. The United States eats about 1,700,000,000 pounds of butter per annum and large quantities of other fats.

The cost of margarine is so much less than the cost of good butter that some countries export a large percentage of the butter they produce and consume large quantities of margarine. That is particularly true of Denmark and Holland.

These countries, however, also consume as much butter per capita as the people of the United States of America. They simply eat larger quantities of fat than the people of this country, because they recognize the energy value of fats in the diet.

Many Fats Contain Vitamin A.

"An abundant supply of fat is of major importance in the consideration of nutrition, whether of the individual or the nation," says a recent U. S. Department of Agriculture Bulletin. "Not only are fats wholesome, palatable and most useful in cooking, but may also carry fat-soluble vitamin A."

"An adequate national food policy, therefore, requires that an abundant fat supply be maintained during peace times as well as during war, and there is justification for the efforts made to find new sources of food fats and to make better use of those we now have."

Such has been the policy of our government. This nation, therefore, has been and is now "Living on the Fat of the Land."

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 10, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, 3.76@3.91 per cwt.; 98 per cent powdered caustic soda, 4.16@4.56 per cwt.; 58 per cent carbonate of soda, 2.04@2.44 per cwt.

Clarified palm oil in casks of 2,000 lbs., 9¾c lb.; olive oil foots, 9¼@9½c lb.; East India Cochin cocoanut oil, 16¼c lb.; Cochin grade cocoanut oil, domestic, 12c lb.; Ceylon grade cocoanut oil, 11¼@11½c lb.

Prime summer yellow cottonseed oil, 12¾@13¼c lb.; soya bean oil, 14¼c lb.; red oil, 11½@11¾c lb.

Extra tallow, f.o.b. seller's plant, 9¾c lb.; dynamite glycerine, nominal, 18½c lb.; saponified glycerine, nominal, 13¾c lb.; crude soap glycerine, nominal, 12¾c lb.; chemically pure glycerine, nominal, 19c lb.; prime packers grease, nominal, 9@9¼c lb.

The Blanton Company

St. Louis, U. S. A.

Refiners of

**Salad
Oil**

Give Us Inquiries on Carloads

Pleased to Submit Samples

Selling Agencies at

New York Philadelphia Pittsburgh
Memphis

Yopp's Code, Eighth Edition.

*From an address broadcast from radio station WRC, Washington, D. C.

VEGETABLE OILS WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Moderately Active—Undertone Firm—Sentiment Mixed—Cash Demand Quieter—Crude Tight—Lard Reactionary—Texas Drought Continues.

The market for cottonseed oil futures on the New York Produce Exchange the past week was moderately active with the undertone rather firm. Prices covered a comparatively narrow range during the week, averaging slightly better than the previous week, but trade and sentiment were more divided, and the market took on a more two-sided appearance.

Profit taking and increased pressure developed on bulges, but on breaks there was scattered support and increased commission house demand, especially through southern houses. The news of the week was more mixed, and accounted in part for the action in values.

Crude Showing Tightness.

Crude oil was showing more tightness, and there was every evidence that a good deal of the ten-cent crude had been cleaned up. This was especially true in the Valley and the southeast. Bids of ten cents in the southeast failed to bring out much oil, while packers and refiners were estimated to have taken well upward of a hundred tanks in the Valley, the packers getting the bulk of the oil. Texas crude was firmly held at ten cents, and refiners' ideas are slightly below that figure in that section.

Notwithstanding a fair turnover in crude, hedging pressure on the futures market was surprisingly light, while there was evidence of some mill buying against crude sales. However, western longs in May continued to liquidate or to switch to the later positions, while during the week Canadian packers were credited with having switched five thousand barrels or more of May to the later months.

The May delivery averaged about .45 under July and went to .70 under Sep., while the impression around the ring is that May will eventually sell a cent a

pound under September. This feeling was intensified when liquidation in April carried that month to .88 under Sept. as the open interest is small in that month and longs are already running away from possible tenders, while the open interest in May is still thought to be of large proportions.

Competing Markets Easier.

The hog and lard markets eased somewhat from recent highs. This was not a surprising development following the recent sharp bulges, but nevertheless, this factor had some depressing effect on oil, although it was noticeable that cotton oil was stubborn to pressure on the breaks.

The tallow market was distinctly firmer, with extra New York 9½¢ bid, while stear-

ine was up about two cents this week, selling at 14c, New York.

The other oils and greases were showing a firm undertone, but the cash demand for oil has finally let up somewhat compared with that of late, leading to the belief that consumers had satisfied their requirements in the main, for the next few weeks at least, and that the market would lack support from that quarter. The south, however, continued to report a good compound business, and it was frequently stated that the consumption the balance of the season depends to a great extent upon the southern distribution.

Reports have indicated some export lard business this week, but the quantity apparently was not very important. The hog run has fallen off materially, but according to those in close touch with the situation, there has not as yet been any inroad made upon the comparatively large lard stocks.

Lard Shipments Small.

The outward shipments of lard the last week or ten days have been disappointingly small, while the cash corn level continued on a basis that made it extremely profitable for feeders. While some argue that this forecasts light hog receipts during the feeding operations, others contend that it means heavier weight hogs, and more lard hogs, when the next run begins.

The maintenance of the lard premium of about 5½¢ per lb. continues one of the strong points in cotton oil. Unquestionably it is helping distribution of the latter, but on the surface the increased trade does not appear as large as many had anticipated earlier in the season.

Some of the big bulls, however, continue to predict heavy distribution during the summer, and are confident of a carry-over no larger than a half million barrels. Such a carry-over, however, would be nearly twice as large as last year's while in bearish quarters it is believed that the carry-over will be fully 650,000 to 750,000 bbls. Even the 500,000-bbl. figure would appear ample to bridge the two months, August and September, until new oil begins to flow freely, but in this connection, the

SOUTHERN MARKETS.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Mar. 12, 1925.—Crude cottonseed oil has moved freely this week at 10c Valley. Quote present market of 10c as nominal as mills are not inclined to sell further at the moment. Forty-one per cent meal, \$35.50 bid; loose hulls, \$7.50 bid, both Memphis.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Mar. 12, 1925.—Prime crude cottonseed oil firm and active; 10c freely bid; offerings extremely light; mills expecting higher prices. Refined oil higher, good demand. Thirty-six per cent meal, \$36.50; 41 per cent meal, \$39.00; 43 per cent meal, \$41.00; loose hulls, \$10.75; sacked hulls, \$14.00, all delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 12, 1925.—Prime cottonseed delivered Dallas, \$42.00; prime crude cottonseed oil, f.o.b. Dallas, 9½¢@10c; 43 per cent cracked cake and meal, f.o.b. Dallas, \$36.00; hulls, \$8.00; mill run linters, 3¢@6c; snaps and bollies, \$32.00@35.00, depending on grade.

ASPEGREN & CO., Inc.

Distributors

Produce Exchange Bldg.

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

new cotton crop seriously enters the situation.

South Hit by Drought.

The drought in the western belt continues and according to reports has been quite severe, with rainfall the past five months in Texas of around five inches, against eighteen inches at the same time last year, and a normal average of about eleven inches. This has tended to hinder plantings, while it is said that a large acreage has been prepared, and at this time it would appear that there is ample time for the start of the new crop.

In some quarters the selling of oil the past week has been reported of very good character while in other quarters it was said that the buying, in some cases was by long-pull and very shrewd interests. In the meantime, cotton oil around twelve cents, while it appears cheap when looking at lard, is not so very cheap when the supplies available are considered.

It is seriously acknowledged that at least there will be no scarcity of cotton oil before a new crop is available, even though there is, and will be, considerable doubt for some months as to the probable new crop production.

COTTONSEED OIL—Market transactions—

Friday, March 6, 1925.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot				1100	a 1150
Mar.				1100	a 1150
April				1125	a 1134
May	10600	1177	1148	1153	a 1155
June	400	1187	1175	1170	a 1182
July	19700	1215	1193	1199	a 1200
Aug.	1900	1221	1210	1211	a 1213
Sept.	6600	1231	1218	1221	a 1222
Oct.	100	1200	1200	1185	a 1195

Total sales, including switches, 64,700 P.
Crude S. E. 10 Sales.

Saturday, March 7, 1925.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot				1120 a	1150
Mar.				1120 a	1140
April	100	1128	1128	1127 a	1130
May	1900	1155	1151	1152 a	1153
June				1165 a	1190
July	2400	1200	1195	1195 a	1197
Aug.	100	1211	1211	1205 a	1208
Sept.	800	1222	1217	1216 a	1217
Oct.				1165 a	1185

Total sales, including switches, 5,700 P.
Crude S. E. 10 Sales.

THE EDWARD FLASH CO.

29 BROADWAY, N. Y. CITY

BROKERS EXCLUSIVELY

VEGETABLE OILS

In Barrels or Tanks

Hardened Edible Coconut Oil

COTTON OIL FUTURES

On the New York Produce Exchange

Monday, March 9, 1925.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1100	a
Mar.				1100	a 1135
April	100	1104	1104	1100	a 1135
May	3600	1153	1140	1151	a 1153
June				1160	a 1185
July	6000	1198	1183	1198	a 1199
Aug.	400	1210	1198	1207	a 1210
Sept.	11100	1220	1208	1219	a 1220
Oct.				1180	a 1195

Total sales, including switches, 22,200 P.
Crude S. E. 10 Sales.

Tuesday, March 10, 1925.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1900	a
Mar.	1110	a 1150
April	100	1125	1125	1125	a 1131
May	3600	1165	1159	1159	a 1160
June	1165	a 1185
July	5000	1210	1201	1203	a 1205
Aug.	1213	a 1218
Sept.	5400	1233	1227	1228	a 1229
Oct.	200	1199	1199	1195	a 1199

Total sales, including switches, 26,300 P.
Crude S. E. 10-½.

Wednesday, March 11, 1925.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—			—Closing—	
Spot				1100 a	1150
Mar.				1100 a	1140
April	1500	1125	1125	1126 a	1129
May	3300	1150	1142	1146 a	1147
June	1400	1165	1164	1160 a	1170
July	5200	1195	1186	1191 a	1192
Aug.	1100	1208	1203	1205 a	1208
Sept.	1200	1220	1213	1216 a	1218
Oct.				1160 a	1190

Total sales, including switches, 16,300 P.
Crude S. E. 10 Bid.

Thursday, March 12, 1925.

	Sales.		High.	Low.	Bid.	Asked.
	—Range—		—Closing—			
Mar.	1100	a	1130	
April	1120	a	1129	
May	1155	1150	1149	a 1150
June	1172	1172	1160	a 1170
July	1200	1192	1191	a 1192
Aug.	1212	1212	1205	a 1207
Sept.	1226	1216	1214	a 1217
Oct.	1180	1180	1176	a 1181

SEE PAGE 37 FOR LATER MARKETS.

COCOANUT OIL—A firmer market and a better demand were reported the past week, and, while the volume of trade was not large, inquiries were more numerous and offerings were more tightly held. The better feeling in oils and other greases continues to help the market.

At New York Ceylon, bbls., quoted 11½c; tanks, 9½@9¾c; Pacific coast, 8½@9½c; Cochin, bbls., New York, 11½c; edible, bbls., 12½c.

SOYA BEAN OIL—A better inquiry was in evidence, exceptionally for nearby shipment, and the market was rather firm with buyers and sellers slightly apart in their ideas. At New York crude, bbls., quoted 13@13½c; Pacific coast tanks, 10.85@11c; edible, bbls., New York quoted 13@13½c.

CORN OIL—The market was distinctly stronger, with offerings light and firmly held, and while sales were reported at 10½c f.o.b. mills, there was a disposition to hold for 10½c, owing to the strength in cotton oil. Refined oil was stronger with crude, but demand was moderate.

At New York crude quoted 12@12½c; refined, bbls., 13½@13¾c; cases, \$13.88; tanks, buyers', f.o.b. mills, 10½c asked.

PALM OIL—A steadier market in competitive articles and higher cables were reflected in strength in palm oil. Offerings for shipment were light, while spot stocks of Lagos are small. Demand on the whole was limited; at New York Lagos spot quoted 9¾c; shipment, 9.35c from England and 9.20c, May-June from Africa. Niger spot New York quoted 9c; Niger shipment 8½@8¾c.

PALM KERNEL OIL—A routine demand appeared in evidence, but the market continued firm with casks New York quoted at 10c.

SESAME OIL—Little or no interests was again displayed this week, and the market for edible barrels New York nominally quoted at 15½c.

COTTONSEED OIL—Demand has been fairly good, and the market firm, with crude and with lard. At New York refined barrels quoted 12@12¾c; south-east crude, 10@10½c; Valley and Texas, 10c.

DANES MERGE OIL PLANTS.

An important move toward further consolidation of the Danish oil, varnish and soap industry has been made through the purchase by the Danish Oil Mills A/S of the A/S Jacob Holm & Sonner, one of the oldest Danish establishments, according to Acting Commercial Attache H. Sorensen, Copenhagen, Denmark, in a report to the Department of Commerce.

This latter firm has had an annual turnover of about 4 million crowns, and the turnover of the Danish Oil Mills A/S through the purchase will be brought up to approximately 25 million crowns a year.

This consolidation is one of a series of purchases through which the Danish Oil Mills have come to have a practical monopoly within their branch in Denmark. The Company now operates nine oil, soap, and soda manufacturing establishments in Aalborg, Fredericia, Esbjerg, Odense, and Copenhagen, and furnishes in the neighborhood of 65 per cent of the Danish consumption of soft soap, and a very considerable percentage of other soaps.

The Company's share capital is 5 million crowns which, according to recent statements, it does not intend to enlarge.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, March 1 to March 11, 130 bbls.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Coconut Oil
P&G Special (Hardened) Coconut Oil

Refineries: IVOYDALL, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"

GEO. H. JACKLE


BROKER

40 Rector St., NEW YORK

Tankage Blood
Liquid Stick Bones
Bone Meal Hoofs
Cracklings Horns

Let Me Sell Your By-Products
for You.

Integrity

S a can user you naturally expect your source of supply to be dependable. You rely on that intangible but definite quality — integrity.

Year upon year of service to can users has built Canco integrity. The Canco organization knows the word and its meaning, its value both in selling to you and in making your packages.

Integrity is a very definite thing. It is a necessary part of Canco Service.

American Can Company

NEW YORK CHICAGO SAN FRANCISCO

American Can

CONTAINERS OF TIN PLATE BLACK IRON GALVANIZED IRON FIBRE

CANCO

Why is it that women prefer to buy at markets like these?



HAVE YOU ever noticed that a woman will walk for blocks and blocks to purchase—and carry home—the very same cuts of meat that her “corner grocer” would deliver for her?

The answer is perfectly simple. She prefers to deal where she can actually see choice cuts of meat neatly displayed on spotless white counters. She believes in the “white market” idea because she knows it is more sanitary.

Most of these “white markets” today are of Vitrolite. The walls, ceilings, counters and scale platters are agleam with the snowy whiteness of this new surface material.

Vitrolite is the one logical material for meat market use. It is absolutely non-porous—a damp cloth removes instantly and thoroughly every particle of dust or traces of meat. It will not become stained, nor will it ever discolor.

Vitrolite is composed of minerals that form the hardest rocks. Fused under tremendous heat it becomes as hard as steel and as strong as granite. It is as smooth as crystal.

Vitrolite comes in slab form of various sizes, in thicknesses from 5-16 of an inch to 1 inch. Colors are white, ivory, jet or jade.

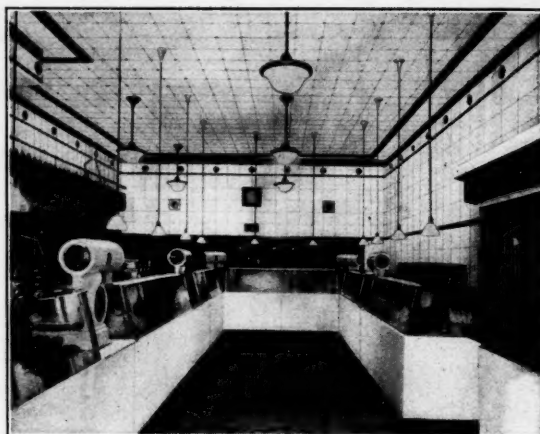
Many beautiful interior effects can be secured through the use of combinations of these plain colors—such as white walls, ceilings and counters with borders of jet Vitrolite. Or you can secure any design in rich colored decorations you may desire on the surfaces of Vitrolite.

Write us for further particulars and a list of recent meat market installations.

THE VITROLITE COMPANY

Offices: 133 West Washington Street, Chicago Factory: Parkersburg, West Virginia

Atlanta, Baltimore, Brooklyn, Boston, Buffalo, Cincinnati, Cleveland, Columbus, Dallas, Denver, Detroit, Kansas City, Los Angeles, New Orleans, New York, Omaha, Philadelphia, Pittsburgh, Portland, Roanoke, San Francisco, Seattle, Springfield, Mass., St. Louis, St. Paul, Tulsa, Montreal, Toronto, Havana, London, Manila, Osaka, Mexico City, Shanghai



Here is a typical Vitrolite market. The walls and ceilings are of gleaming white Vitrolite with monograms and decorations in color. The counters are of white Vitrolite with borders of rich jet Vitrolite.



These jet and white Vitrolite counters will never grow dull, stained or marred. Vitrolite surfaces remain ever new. A damp cloth cleans them thoroughly.

VITROLITE is an absolutely non-porous material, in slab form of various sizes. It is composed of minerals that form the hardest rocks. Fused under tremendous heat it becomes as hard as steel. It is as smooth as crystal and as strong as granite. Once installed, you will never have to redecorate or repair. It will always look spotless.

VITROLITE
Better Than Marble

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions developed weakness at the close of the week under liquidation and pressure, due to the severe slump in grains. Commission house trade more mixed. West reporting a better cash lard situation, but it is feared that the action of the markets will make for a holding-off policy on the part of the consumers. Hog receipts running considerably under last year.

Cottonseed Oil.

Cottonoil weakened under selling and liquidation with lard and grains and professional pressure; declines checked by refiners' support. Crude steady around 10c in Southeast and Valley; 9½c in Texas. Cash trade fair. Sentiment more mixed; no pressure from south.

Quotations on cottonseed oil at Friday noon, were: March, \$11.00@11.25; April, \$11.00@11.25; May, \$11.32@11.34; June, \$11.35@11.58; July, \$11.76@11.77; August, \$11.85@11.95; September, \$12.03@12.05.

Tallow.

Tallow, extra, 9¼c, sales. About 100 drums moved at this figure, with large soap makers intimating that they would pay higher prices for round lots.

Oleo Oil and Stearine.

Stearine, oleo, 14¼c.

FRIDAY'S GENERAL MARKETS.

New York, March 13, 1925.—Spot lard at New York, prime western, \$17.40@17.50; middle western, \$17.15@17.25; city, \$17.00; refined, continent, \$18.25; South American, \$19.00; Brazil kegs, \$20.00; compound, \$13.75.

Liverpool Provision Markets.

Liverpool, March 13, 1925.—(By Cable) —Shoulders square, 77s; picnics, 74s; hams, long cut, 100s; hams, American cut, 104s; bacon, Cumberland cut, 94s; short backs,

106s; bellies, clear, 116s; Wiltshires, 92s; Canadian, 98s; spot lard, 89s 6d.

Hull Oil Market.

Hull, England, March 13, 1925.—(By Cable).—Refined cottonseed oil, 44s, crude cottonseed oil, 40s 3d.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, March 11, 1925.—Wholesale prices on green and sweet-pickled pork cuts: Pork loins, 32-34c; green hams, 8-10 lbs., 26c; 10-12 lbs., 26c; 12-14 lbs., 25½c; green picnics, 4-6 lbs., 14½-15½c; 6-8 lbs., 14-15c; green clear bellies, 6-8 lbs., 26½c; 8-10 lbs., 26c; 10-12 lbs., 26c; 12-14 lbs., 25½c; S. P. clear bellies, 6-8 lbs., 23½c; 8-10 lbs., 24½c; 10-12 lbs., 24c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 23½c; 10-12 lbs., 23c; 12-14 lbs., 23c; 18-20 lbs., 25c; dressed hogs, 19¼c; city steam lard, 17-17½c; compound, 13¾c.

INSTITUTE FORMS BUYING CO.

In accordance with the recommendation of Oscar G. Mayer, president, and the authorization of the executive committee, the Institute of American Meat Packers have organized a buying agency known as The Institute Equipment and Supply Co., with Harry L. Osman as manager.

The organization of The Institute Equipment and Supply Co., follows the establishment of a department of purchasing practice designed to save money for members of the institute through the cooperative purchase of certain equipment and supplies other than livestock.

It is believed that the establishment of The Institute Equipment and Supply Co., will affect savings in other ways additional to co-operative purchasing.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, March 12, 1925, as follows:

Fresh Beef—

STEERS:

Choice	\$17.00@18.00
Good	16.00@17.00
Medium	14.00@16.00
Common	10.00@12.00

COWS:

Good	12.00@14.00
Medium	10.00@12.00
Common	8.00@ 9.00

BULLS:

Good	8.50@ 9.00
Medium	8.00@ 8.50
Common	8.00@ 8.50

Fresh Veal—

Choice	19.00@20.00
Good	16.00@18.00
Medium	14.00@15.00
Common	10.00@12.00

Fresh Lamb and Mutton—

LAMB:

Choice	26.00@28.00
Good	24.00@26.00
Medium	23.00@25.00
Common	20.00@22.00

MUTTON:

Good	15.00@17.00
Medium	12.00@14.00
Common	9.00@11.00

Fresh Pork Cuts—

LOINS:

8-10 lb. average	24.00@26.00
10-12 lb. average	23.00@24.00
12-15 lb. average	22.00@23.00
15-18 lb. average	21.00@22.00
18-22 lb. average	20.00@21.00

SHOULDERS:

Skinned	15.50@16.50
---------	-------------

PICNICS:

4-6 lb. average	14.00@15.00
6-8 lb. average	16.00@16.50

BUTTS:

Boston style	18.00@20.00
--------------	-------------

CHICAGO.	BOSTON.	NEW YORK.	PHILA.
17.00@18.00	14.00@15.00	17.00@19.00	17.00@18.50
16.00@17.00	13.00@14.00	15.00@17.00	15.00@16.50
14.00@16.00	12.50@13.00	13.00@15.00	14.00@15.00
10.00@12.00		12.50@13.00	12.50@14.00

12.00@14.00	12.00@13.00	13.50@14.00	13.00@14.00
10.00@12.00	11.00@12.00	12.00@13.00	11.50@12.50
8.00@ 9.00	9.00@10.50	11.00@12.00	10.00@11.50
8.50@ 9.00		11.00@12.00	
8.00@ 8.50		9.00@10.00	
		8.00@ 8.75	

19.00@20.00		19.00@21.00	20.00@22.00
16.00@18.00		17.00@19.00	18.00@20.00
14.00@15.00	13.00@14.00	14.00@16.00	15.00@17.00
10.00@12.00	9.00@12.00	10.00@13.00	10.00@14.00

26.00@28.00	26.00@27.00	26.00@28.00	27.00@29.00
24.00@26.00	24.00@26.00	24.00@26.00	25.00@26.00
23.00@25.00	23.00@24.00	23.00@25.00	24.00@25.00
20.00@22.00			

15.00@17.00	17.00@19.00	17.00@19.00	18.00@19.00
12.00@14.00	15.00@17.00	16.00@17.00	16.00@18.00
9.00@11.00	12.00@14.00	13.50@15.00	

24.00@26.00	25.00@27.00	25.00@28.00	27.00@29.00
23.00@24.00	25.00@27.00	24.50@27.00	26.00@28.00
22.00@23.00	24.00@25.00	23.50@25.50	25.00@27.00
21.00@22.00	22.00@23.00	22.00@24.50	24.00@26.00
20.00@21.00	21.00@22.00	20.00@23.00	22.00@24.00

15.50@16.50		16.00@18.00	17.00@19.00
-------------	--	-------------	-------------

14.00@15.00	16.50@17.00	14.50@15.50	16.00@17.00
	16.00@16.50	14.00@15.00	15.50@16.00

18.00@20.00		20.00@22.00	20.00@22.00
-------------	--	-------------	-------------

* Veal prices include "hide on" at Chicago and New York.

TRADE GLEANINGS.

The abattoir of John H. Hunter in Beech Creek, Pa., was recently destroyed by fire.

Greenville Cotton Oil Mill Company plans to erect a new \$100,000 oil mill in Greenville, Tex.

A site for a new cottonseed oil mill has been purchased near Tucson, Ariz., by William T. Owen.

A new stockyards company is being formed in Hastings, Nebr., to locate a stockyards in that city.

George W. Wade Hide and Fur Company contemplates the erection of a fertilizer plant in Tulsa, Okla.

The 32nd annual convention of the National Fertilizer Association will be held at White Sulphur Springs, W. Va., June 8-11, 1925.

Lake Cotton Oil Company has been incorporated in Dyersburg, Tenn., with a capital stock of \$50,000 by E. Rice and L. D. Harner.

A new sausage factory is soon to be opened on North Franklin street, Janesville, Wis., by Franz Tensfeldt and Gustave Schmidt.

The recently-organized Tucson Cotton Oil Company, Tucson, Ariz., plans to start work on its new cottonseed oil mill in that city in the very near future.

The annual meeting of the Texas Cottonseed Crushers' Association will be held in Galveston, Tex., June 8, 9 and 10, 1925. Headquarters will be in the Hotel Galvez.

Suffolk Oil Mill, Inc., has acquired a cottonseed oil mill in Suffolk, Va., which is equipped with four hydraulic presses and an oil storage capacity of 315,000 lbs.

The Duluth, Minn., branch house of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., was recently damaged by fire. The exact amount of the loss is estimated at around \$44,000.

A new sausage factory, known as the Alexander Delicatessen, Sausage and Meat Factory, Inc., has been opened in Alexandria, La. Henry Bohl is president and general manager of the company.

Notice has been received calling a meeting of the creditors of the Chipley Packing Co., Chipley, Fla., bankrupt, to be held March 16, 1925, in the office of James H. Finch, Referee in Bankruptcy, Marianna, Fla.

A new meat packing company is being organized in Miami, Okla., by local meat dealers and business men. The capital stock of the company, which will be known as the Miami Packing Co., will be \$50,000. It is expected to erect a packing plant in the near future.

The American Oil Chemists' Society will hold its 16th annual meeting at the Roosevelt Hotel, New Orleans, La., in connection with the meeting of the Interstate Cottonseed Crushers Association. Thomas B. Caldwell, Wilmington, N. C., is the secretary and treasurer.

BUFFALO FEBRUARY LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of February, 1925, were officially reported as follows, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	16,361	23,398	13,376	101,489
Shipments	9,527	17,382	49,008	91,522
Local slaughter	6,834	6,016	54,368	8,967

NEW YORK LIVESTOCK.

Receipts for week ending Saturday, March 7, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,171	11,763	14,147	18,311
New York	1,211	1,639	17,238	1,220
Central Union	3,943	1,350		17,611
Total	9,325	14,752	31,385	37,142
Previous week	9,657	14,599	32,634	33,646
Two weeks ago	8,142	9,274	30,934	36,694

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, March 12, 1925.

CATTLE—Fed steers and yearlings continued to advance, net upturns amounting to 25@35c. Fat she stock showed a comparable gain. Continued light receipts accompanied by fairly broad shipping demand were the bullish factors.

Canners and cutters closed strong to 25c higher, bulls sold off 25c, while veal calves finished about steady, a spread of \$11.50@13.50, mostly \$12.00@12.75, taking the bulk today on packer account.

Choice handyweight shipping calves sold upward to \$14.00.

Matured steers sold upward to \$12.00, long yearlings making \$12.35@12.50. Numerous weighty steers cashed at \$11.00@11.50. Little sold under \$9.00 to killers.

Choice light beef heifers reached \$11.00, a spread of \$7.00@9.00 taking the bulk. Most fat cows brought \$5.25@7.00. Weighty bologna bulls sold off to \$5.00.

HOGS—Swine prices fluctuated frequently and sharply during the last few days, with a slight sagging tendency from the high point reached late last week, which was the culmination of a long series of persistently higher values. However, as compared with last Thursday, quotations showed a 20@35c net advance.

Lightweights benefitted the most, which narrowed the spread considerably for all weights of butchers.

Packing sows only scored a small gain in value, while slaughter pigs ruled steady to 50c lower, with the lighter and less desirable grades suffering the sharper losses.

Best weighty butchers today topped at \$14.00, which was paid freely, with 200 lb. offerings up to \$13.85. These prices were \$6.50 higher than rates current a year ago.

SHEEP—Price slashing was resorted to rather freely on fat lambs during the past week, bulk generally losing 50@75c, with less attractive weighty kinds reflecting losses of \$1.00 and more. Increased supplies of weighty lambs in the face of an already congested condition in eastern

coolers on these kinds were the main bear factors.

After early week declines, desirable handyweight lambs held fairly stable at \$17.50 and down, while the bulk of fat kinds moved at \$16.50@17.00, most of these being 90@94 lb. weights. Extremely weighty kinds were very draggy at \$15.00@15.50.

Active demand from all interests strengthened fat sheep values and increases of mostly 25c were registered. Fat ewes sold upwards to \$10.75, the highest since the latter part of January.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., March 12, 1925.

CATTLE—Under moderate receipts the beef steer market has had a fairly healthy tone and closing values are generally strong to 15c higher than a week previous, plainer grades averaging 1,250 lbs. downward showing the most gain. Heavy matured beeves continue in demand and the margin between this class and lighter weights is noticeably narrow.

The week's top of \$11.50 was scored on both handy weights and yearlings,

while heavy steers landed at \$11.05. Some 1,851 lb. steers sold at \$10.60 while the bulk of the fed offerings cashed from \$8.50@10.60. Colorado pulp and grain fed steers sold from \$8.75@10.25.

Butcher cows are mostly 10@15c higher for the week and heifers 15@25c up. Canners, cutters and bulls are unchanged.

Calves are mostly 25@50c lower with the practical top on veals at \$10.50.

HOGS—Considerable unevenness featured the hog trade for the week and closing levels are mostly 15@25c higher on lights and butchers while light lights and strong weight killing pigs show advances of 25@40c. The sharp gains in prices made on closing days last week were mostly erased during the first three days of the week but advances were scored on today's session.

Week's top of \$14.00 was reached on last Friday and today's top was \$13.80 for choice strongweight butchers.

Packing sows are mostly 25c higher with \$12.75@13.00 taking the bulk today.

SHEEP—Somewhat heavier receipts this week and an over supply of weighty Colorado lambs had a weakening effect on the lamb trade and closing prices are unevenly lower. Desirable weight offerings are around 10@15c lower while weighty kinds averaging 90 lbs. and above are from 50c@1.00 off.

Best handy weights went to shippers at

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, March 12, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	\$14.00	\$13.80	\$13.75	\$14.00	\$13.60
BULK OF SALES	13.50@14.00	13.35@13.70	13.25@13.70	13.65@13.90	13.00@13.50
Hyv. wt. (250-350 lbs.), med.-ch.	13.60@14.00	13.40@13.90	13.40@13.75	13.80@14.00	13.35@13.60
Med. wt. (200-250 lbs.), med.-ch.	13.55@13.95	13.35@13.75	13.25@13.75	13.70@13.95	13.35@13.50
Lt. wt. (150-200 lbs.), com.-ch.	13.50@13.85	12.85@13.65	12.60@13.60	13.25@13.85	13.00@13.40
Lt. lt. (130-150 lbs.), com.-ch.	12.00@13.05	12.00@13.40	12.00@13.25	12.75@13.65	12.00@13.10
Packing hogs, smooth	12.65@13.10	12.75@13.00	13.00@13.25	12.25@12.50	12.25@12.50
Packing hogs, rough	12.40@12.65	12.50@12.75	12.75@13.00	11.75@12.25	12.00@12.25
Sigtr. pigs (130 lbs. down), med.-ch.	10.75@12.50	10.50@12.50	9.50@12.00	11.00@13.25	11.25@12.00
Av. cost and wt. Wed. (pigs excluded)	13.61-235 lb.	13.40-252 lb.	13.30-230 lb.	13.61-226 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	11.00@12.60	10.50@12.50	10.30@12.35	10.75@12.25
Good	10.25@11.75	9.50@11.55	9.35@11.25	10.25@11.50	9.00@11.00
Medium	8.90@10.60	7.90@9.50	7.85@9.80	8.65@10.25	7.75@9.50
Common	7.00@8.90	6.00@7.90	6.00@7.85	6.75@8.65	5.75@7.75
STEERS (1,100 LBS. DOWN):					
Choice and prime	11.75@12.60	11.35@12.75	11.50@12.65	11.50@12.50
Good	10.60@11.75	9.80@11.60	10.10@11.60	10.50@11.50	9.75@11.50
Medium	8.65@10.60	7.80@10.00	7.75@10.25	8.40@10.50	7.50@9.75
Common	6.50@8.65	5.85@7.80	6.00@7.75	6.50@8.40	5.50@7.50
Canner and cutter	4.50@6.50	4.00@5.85	4.00@6.00	4.25@6.50	3.75@5.25
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (500 lbs. down)	9.75@12.00	9.50@11.85	9.50@11.75	9.75@12.00	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up)	8.65@11.00	7.65@10.35	7.75@10.50	7.50@10.00	7.25@9.25
Common-med. (all weights)	5.50@8.65	4.50@7.65	4.50@7.75	5.00@7.50	3.25@7.25
COWS:					
Good and choice	5.85@7.75	5.35@7.25	5.65@7.85	6.50@8.00	5.75@7.25
Common and medium	4.40@5.85	4.00@5.35	4.50@5.65	4.75@6.50	4.00@5.75
Canner and cutter	3.00@4.50	2.50@4.00	2.75@4.50	2.35@4.75	2.50@4.00
BULLS:					
Good-ch. (beef yrlds. excluded)	5.00@6.25	4.85@5.85	4.75@5.75	5.00@6.50	4.75@6.25
Can.-med. (canner and bologna)	3.50@5.00	2.85@4.85	3.00@4.75	3.00@5.00	3.25@4.75
CALVES:					
Med.-ch. (190 lbs. down)	10.50@14.00	7.50@11.00	7.50@11.00	8.00@12.25	7.00@12.25
Cull.-com. (190 lbs. down)	6.00@10.50	4.50@7.50	4.25@7.50	4.00@8.00	3.50@7.00
Med.-ch. (180-280 lbs.)	6.50@14.00	5.75@10.50	5.50@10.50	6.50@12.00	4.50@10.75
Med.-ch. (280 lbs. up)	4.50@10.00	4.50@8.00	4.50@8.00	5.00@8.50	3.75@7.50
Cull.-com. (190 lbs. up)	3.50@7.75	3.50@5.75	3.00@5.25	4.00@5.00	3.00@4.50
Slaughter Sheep and Lambs:					
(Quotations on full woolled basis.)					
Lambs, med.-pr. (84 lbs. down)	15.25@17.50	14.75@17.25	14.75@17.00	15.00@17.50	14.00@16.75
Lambs, cull.-com. (all weights)	12.75@15.25	11.00@14.75	12.25@14.00	13.50@15.00	12.00@14.00
Yearling wethers, med.-prime	12.75@15.25	11.00@14.75	12.25@14.25	11.75@14.75	11.50@14.50
Wethers, med.-pr. (2 yrs. old and over)	9.50@13.50	8.00@11.25	8.25@11.50	8.00@12.25	8.50@12.50
Ewes, common to choice	6.75@10.75	6.50@9.75	6.75@10.50	6.00@10.50	6.00@10.25
Ewes, canner and cull.	3.25@6.75	2.50@8.50	3.25@6.75	3.50@6.00	2.25@6.00

E. E. JOHNSTON

Established 35 Years

Hog Buyers

Exclusively

Live Stock Exchange

East Buffalo, N. Y.

You Get
What You Want
in buying
Cattle or Hogs
on order from
**Schwartz-
Feaman-Nolan Co.**
Kansas City Stock Yards
Kansas City, Missouri

E. R. Whiting

L. H. McMurray

SATISFACTION

WHITING & McMURRAY

Indianapolis,
Ind.

Live Stock
Purchasing Agents

Fort Wayne,
Ind.

\$17.25, while packers paid up to \$17.15 for desirable offerings. Bulk of the week's supply of lighter weights went from \$16.60@17.10 with heavyweight consignments ranging from \$15.00@16.00.

Aged sheep are slow with prices weak to 25c lower. Best fat ewes reached \$10.10. Several loads of shorn wethers were taken from \$9.25@9.65, woolled descriptions cashing up to \$10.75.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Nebr., March 12, 1925.

CATTLE—Broad demand from order buyers resulted in advancing prices on steers and yearlings early in the week. Part of the upturn was lost later with today's price levels steady to 25c higher than a week ago.

Quality continued to show improvement, with numerous loads reaching \$10.75@11.00. Weighty steers and yearlings topped at \$11.25 and medium weights at \$11.30.

She stock and bulls closed strong to 25c higher and vealers 50@75c lower.

HOGS—Unevenness featured the hog trade. Early in the week weakness developed, but curtailment in supplies the past two sessions resulted in advances, net gains over last Thursday being .35@40c.

Today's bulk of sales ranged from \$13.25@13.70; top \$13.70.

SHEEP—Depressed dressed lamb trade and fairly liberal receipts resulted in a lower trend in lat lamb values. The outstanding feature of the trade has been discrimination against weighty lambs, these showing the big end of a 50c@\$1.00 break as compared with previous Thursday.

Today's bulk of handyweight and light lambs ranged from \$16.50@17.00, top \$17.00, with lambs averaging 90 lbs. upward mostly at \$15.50@16.00.

Fat sheep have been scarce and light and handyweight ewes have scored a 25c upturn for the seven day period. Heavy ewes have held steady, top on light fat ewes reached \$10.50.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
E. St. Louis, Ill., March 12, 1925.

CATTLE—Features of the current week were the better reception given

many fat steers, and the decline of good and choice light vealers. Compared with a week ago beef steers steady to strong; light yearling heifers and canners steady; beef cows and bologna bulls 25c lower.

Tops for week: matured steers, \$11.00; yearlings, \$10.75; light mixed yearlings, \$10.00. Bulks for week: Steers, \$7.60@10.00; light yearlings and heifers, \$8.50@9.75; cows, \$5.50@6.50; canners, \$2.50@3.25; bologna bulls, \$4.25@5.00.

HOGS—Lack of shipping outlet with increased supplies at the principal centers were weakening factors in the local hog market this week. Top which worked up to \$14.30 late last week was set back to \$14.00 today. The market has lost just about what was added last Friday and Saturday and is virtually steady with one week ago.

Bulk good butcher hogs today brought \$13.80@13.90; several heavy loads \$14.00; light hogs, 160@180 lbs., \$13.60@13.80; 140@150 lbs., \$13.25@13.50.

SHEEP—Despite very meager supplies the fat lamb market is 50c lower than corresponding time last week; cull lambs and aged sheep about steady; choice 86 lb. fed lambs reached \$17.25 today; 89 lb. kinds, \$17.00; top to local butchers, \$17.50.

A few fat ewes brought \$9.00@10.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

St. Joseph, Mo., March 10, 1925.

CATTLE—Cattle receipts for two days this week around 6,500 which was about the same as last week. Quality of killing cattle was good and all classes are fully steady.

Steers averaging around 1,085 lbs. sold at \$11.25, the top, and 1,260-lb. offerings landed at \$11.00, while bulk of all sales ranged \$9.00@10.75. Colorado steers sold \$8.35@10.25. Best mixed yearlings sold at \$10.50, with most sales \$9.25 down.

Choice heifers in load lots sold at \$10.00, and others in loads \$6.75@9.25, the latter price going for three loads of Colorados. Bulk of heifers sold \$6.00@8.75. Cows in

load lots sold up to \$6.40, odd head up to \$7.50, with bulk of decent kinds \$5.00@6.50. Canners and cutters \$2.50@4.00. Bulls mostly \$4.00@5.50. Calves steady to weak, top \$12.00.

HOGS—Around 12,000 hogs received the first two days this week against 11,001 same period last week. Market mostly 25c lower.

Tuesday's top \$13.75 and bulk of sales \$13.00@13.75. Packing sows \$12.50@12.85.

SHEEP—Around 17,200 sheep were received in the first two days this week, and all were from Colorado and Nebraska feed lots. Lambs are mostly 50c lower, with best Tuesday at \$17.00, and others \$16.00@16.95.

Sheep 25c higher for the period. Ewes \$10.00@10.25. Yearlings and wethers scarce.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

St. Paul, Minn., March 11, 1925.

CATTLE—Continued gradual strengthening in values developed during the first three days of this week, bringing quotations up a good 25c or more on all grades. Recent advances have also served to attract a better qualified run in all branches.

Last week's top of \$10.10 for steers has twice been displaced during the current week. Tuesday a load of long yearlings reached \$10.50, another load bringing within 25c of this price on Wednesday. Other good grade steers and yearlings sold in the \$9.00@10.00 spread with bulk of all offerings cashing at \$7.50@8.75.

Most fat cows at present are turning in the \$4.25@5.50 spread, heifers from \$5.50@7.00. Specialties in the cow line reached \$7.00 while lightweight fat heifers on the yearling order sold upwards to \$9.00. Canners and cutters are at present selling at \$2.75@3.50 with strongweights up to \$3.75.

Big weight sausage bulls reached \$4.75

J. W. Murphy Co.

Order Buyers

Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards,
Omaha, Nebr.

Cheaper Hogs!

Try killing hogs shipped direct from country points.

No stale or feverish hogs; all hogs fresh. Can ship to you same day as farmer delivers.

Can furnish many loads per week.

We sell them cheaper!

Guarantee as represented.

Write or wire for particulars.

Ramsbottom Hog Purchasing Co.
Munden, Kansas.

Bangs, Berry & Terry

Live Stock Order Buyers

Union Stock Yards,
South St. Paul, Minn.

Reference Stock Yards National Bank
Any Bank in Twin Cities

Write or wire us.

Order Buyers
of

Cattle Calves
Hogs Lambs

Henry Knight & Son

Bourbon Stock Yards
Louisville, Ky.

References: Dun & Bradstreets

KENNETT-MURRAY

Live Stock Buying Organization
Order Buyers on Eleven Markets

P. C. Kennett & Son,
Louisville, Nashville and Montgomery
Kennett-Murray & Company,
Chicago, Lafayette and Omaha
Kennett Colina & Company—Cincinnati
Kennett Murray & Colina—Detroit
Kennett Sparks & Company—E. St. Louis
Kennett Murray & Darnell—Indianapolis
Kennett Murray & Brown—Sioux City

BUYERS ONLY and WE BUY RIGHT

frequently during the week, bulk of bolognas going at \$4.50, lightweights at \$4.25 and down.

HOGS—Receipts of hogs have picked up a little this week, 47,700 arriving during the first half of the week compared with 43,000 a week ago and 55,500 a year ago. While hog values have been reduced this week, current prices are still 25@50c higher than a week ago.

Bulk of the 140@180 lb. hogs sold from \$12.50@13.00; good mixed 190@250 lb. averages, \$13.25; best 260@300 lb. weights, \$13.35.

Bulk of the packing sows brought \$12.00.

SHEEP—The fat lamb market is weak to 25c lower for the week, best fed westerns \$16.90, natives \$15.50@16.00. Fat ewes cleared from \$8.50@10.00.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Mar. 7, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	5,750	8,000	19,302
Swift & Co.	6,508	4,200	16,141
Morris & Co.	5,015	2,200	4,075
Wilson & Co.	4,851	3,600	6,742
Anglo Amer. Prov. Co.	1,150	400	...
G. H. Hammond & Co.	3,575	2,300	...
Libby, McNeill & Libby	1,103
Brennan Packing Co.	6,200	hogs; Miller & Hart,	...
1,600 hogs; Independent Packing Co.,	4,400	hogs;	...
Boyd, Lunham & Co.,	5,500	hogs; Western Packing	...
& Provision Co.,	8,200	hogs; Roberts & Oake,	3,000
hogs; others,	18,300	hogs.	...

KANSAS CITY.			
	Cattle.	Calves.	Hogs.
Armour & Co.	3,242	1,008	4,396
Cudahy Pkg. Co.	5,382	1,422	2,705
Fowler Pkg. Co.	400	6	...
Morris & Co.	3,686	1,963	2,743
Swift & Co.	4,055	1,341	5,224
Wilson & Co.	3,660	348	5,447
Local Butchers	762	92	626
Total	10,196	6,180	21,141

OMAHA.			
	Cattle.	Calves.	Hogs.
Armour & Co.	4,880	15,972	8,928
Cudahy Pkg. Co.	4,935	14,934	14,330
Dold Pkg. Co.	832	7,376	...
Morris & Co.	3,694	8,015	8,125
Swift & Co.	6,494	13,638	10,705
Al. Glessburg
Hoffman Pkg. Co.	67
Mayerowich & Vail	132
Mid-West Pkg. Co.	69
Omaha Pkg. Co.	65
John Roth & Sons	70
S. Omaha Pkg. Co.
Lincoln Pkg. Co.	644
Nagle Pkg. Co.	279
Sinclair Pkg. Co.	265
Wilson & Co.	378
Kennett-Murray Co.	8,652
J. W. Murphy	11,917
Other buyers, Omaha	18,202
Total	22,821	98,706	42,088

ST. LOUIS.			
	Cattle.	Calves.	Hogs.
Armour & Co.	2,422	11,611	2,053
Swift & Co.	2,350	6,715	757
Morris & Co.	1,901	3,500	198
St. Louis Dressed Beef Co.	661
Independent Pkg. Co.	332
East Side Pkg. Co.	1,024	3,338	...
Hill Pkg. Co.	16	2,032	...
American Pkg. Co.	33	1,080	...
Sartorius Pkg. Co.	11	537	...
Sidloff Pkg. Co.	76	964	...
Butchers	5,629	38,500	3,121
Total	14,475	67,827	6,129

SIOUX CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	3,338	413	23,634
Armour & Co.	3,381	308	18,753
Swift & Co.	2,015	242	9,377
Sacks Pkg. Co.	107	48	...
Emith Bros. Pkg. Co.	36	12	...
Local butchers	105	25	8
Order buyers and packer shipments	1,694	...	31,084
Total	10,673	1,046	82,856

ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	3,188	1,212	9,035
Armour & Co.	2,314	521	4,163
Morris & Co.	1,963	737	4,673
Others	2,885	157	11,065
Total	10,350	2,607	28,936

OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs.
Morris & Co.	1,705	1,106	4,819
Wilson & Co.	1,672	1,368	2,877
Others	107	3	458
Total	3,484	2,837	8,154

INDIANAPOLIS.			
	Cattle.	Calves.	Hogs.
Eastern buyers	2,027	3,427	14,368
King & Co.	1,075	707	4,954
Indianapolis Abat. Co.	1,100	37	759
Armour & Co.	205	43	3,125
Hilgencier Bros.	352	13	995
Bell Pkg. Co.	190	...	474
Schussier Pkg. Co.	35	...	297
Meler Pkg. Co.	74	8	367
Indianapolis Prov. Co.	356
Art. Wahitta	17	61	10
Hoosier Abat. Co.	1	...	206
Others	324	162	92
Total	5,800	4,518	25,902

CINCINNATI.			
	Cattle.	Calves.	Hogs.
E. Kahn's Sons Co.	645	234	3,091
Kroger Groc. & Bak. Co.	316	42	2,096
G. Juengling	204	150	22
J. & F. Schroth Pkg. Co.	11	...	2,839
H. H. Meyer Pkg. Co.	53	...	1,771
J. Hillberg's Sons	182	...	20
Wm. G. Rehn's Sons	127	21	...
Leopold Pkg. Co.	85	86	...
A. Sander Pkg. Co.	12	...	2,172
Sam Gall	12	...	300
J. Schlacter's Sons	205	225	17
Total	1,858	768	12,060

MILWAUKEE.			
	Cattle.	Calves.	Hogs.
Hankinton Pkg. Co.	1,243	10,063	4,636
United Dressed Beef Co.	80	...	108
The Layton Co.	107	...	801
R. Gumz	107	...	121
F. C. Gross	48	...	44
Swift, Harrisburg, Pa.	23
Local butchers	235	296	43
Local traders	430	118	8
Total	2,166	10,477	5,633

WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	1,291	888	4,994
Dold Pkg. Co.	276	50	3,994
Local butchers	198
Total	1,765	938	8,988

DENVER.			
	Cattle.	Calves.	Hogs.
Swift & Co.	841	432	1,741
Armour & Co.	390	80	2,190
Blaney-Murphy	556	29	1,072
Others	707	78	608
Total	2,494	619	5,611

ST. PAUL.			
	Cattle.	Calves.	Hogs.
Armour & Co.	2,831	4,718	18,578
Hertz Bros.	173	17	...
Katz & Rifkin	1,035	193	...
Swift & Co.	3,976	7,392	28,019
Others	463	596	17,007
Total	8,481	12,826	63,605

RECAPITULATION.
Recapitulation of packers' purchases by market for the week ending March 7, 1925, with comparisons:

CATTLE.			
	Week ending March 7, 1925.	Prev. week, March 7, 1924.	Cor. week, 1924.
Chicago	28,000	29,276	29,138
Kansas City	19,190	17,445	16,660
Omaha	22,821	19,756	23,155
St. Louis	14,475	19,604	14,379
St. Joseph	10,350	10,926	10,143
Sioux City	10,676	9,408	7,315
Indianapolis	3,494	3,706	2,026
Indianapolis	5,869	4,681	4,090
Cincinnati	1,858	1,401	1,186
Milwaukee	2,166	2,016	1,579
Wichita	1,765	2,255	1,046
Denver	2,494	2,455	2,608
St. Paul	8,481	8,212	7,066
Total 13 markets	131,635	131,261	120,965

HOGS.			
	Week ending March 7, 1925.	Prev. week, March 7, 1924.	Cor. week, 1924.
Chicago	67,900	139,600	149,200
Kansas City	21,141	33,231	32,638
Omaha	98,706	101,134	112,949
St. Louis	67,827	62,536	76,259
St. Joseph	28,936	39,863	43,443
Sioux City	82,856	95,449	91,686
Indianapolis	8,154	6,688	7,889
Indianapolis	25,902	35,480	40,352
Cincinnati	12,060	12,089	16,105
Milwaukee	5,633	7,912	8,271
Wichita	8,988	12,906	15,060
Denver	5,611	5,824	12,014
St. Paul	63,065	72,249	78,796
Total 13 markets	497,430	625,583	684,672

SHEEP.			
	Week ending March 7, 1925.	Prev. week, March 7, 1924.	Cor. week, 1924.
Chicago	46,260	52,639	38,756
Kansas City	18,471	19,213	14,901
Omaha	42,088	38,536	31,787
St. Louis	6,129	2,502	4,107
St. Joseph	30,550	25,392	21,073
Sioux City	4,193	5,904	3,722
Indianapolis	109	26	69
Indianapolis	524	349	382
Cincinnati	733	430	632
Milwaukee	133	246	350
Wichita	387	730	435
Denver	5,212	4,417	3,843
St. Paul	2,762	4,006	2,876
Total 13 markets	157,751	154,600	122,513

RECEIPTS AT CENTERS.

SATURDAY, MARCH 7, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	506	5,000	7,690
Kansas City	500	3,000	350
Omaha	630	11,600	750
St. Louis	200	5,000	300
St. Joseph	200	2,500	2,500
Sioux City	600	12,000	200
St. Paul	100	1,500	100
Indianapolis City	100	500	...
Fort Worth	600	700	...
Milwaukee	...	100	...
Denver	100	400	12,400
Louisville	...	500	200
Wichita	200	600	100
Indianapolis	200	4,000	100
Pittsburgh	100	1,000	500
Cincinnati	100	1,600	400
Buffalo	100	1,000	800
Cleveland	100	1,500	500
Nashville, Tenn.	...	400	...
Toronto	400	700	...

MONDAY, MARCH 9, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	20,000	57,000	20,000
Kansas City	20,000	9,000	10,000
Omaha	9,000	15,500	12,000
St. Louis	5,200	13,000	1,000
St. Joseph	3,900	8,000	9,000
Sioux City	8,500	11,000	1,000
St. Paul	4,000	19,500	2,000
Indianapolis City	1,500	1,600	...
Fort Worth	3,000	3,000	2,000
Milwaukee	100	500	...
Denver	4,900	1,100	10,700
Louisville	800	800	300
Wichita	5,200	1,600	200
Indianapolis	800	3,000	100
Pittsburgh	1,000	3,500	1,200
Cincinnati	1,400	3,400	300
Buffalo	1,400	10,500	8,000
Cleveland	800	4,000	1,000
Nashville, Tenn.	200	600	...
Toronto	3,900	1,400	200

TUESDAY, MARCH 10, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	23,000	15,000
Kansas City	8,000	6,000	7,500
Omaha	5,500	17,500	12,000
St. Louis	5,000	12,500	1,000
St. Joseph	3,000	7,000	6,000
Sioux City	3,500	17,000	2,400
St. Paul	2,000	12,000	1,100
Oklahoma City	700	1,000	...
Fort Worth	2,500	1,500	800
Milwaukee	700	200	500
Denver	200	400	8,300
Louisville	200	800	300
Wichita	1,000	1,200	100
Indianapolis	1,000	5,500	100
Pittsburgh	100	500	300
Cincinnati	300	2,500	1,000
Buffalo	200	1,500	1,000
Cleveland	200	1,500	600
Nashville, Tenn.	100	600	...
Toronto	1,400	2,000	200

WEDNESDAY, MARCH 11, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	19,000	19,000
Kansas City	7,500	7,500	5,500
Omaha	7,000	15,500	12,000
St. Louis	4,100	13,000	500
St. Joseph	3,500	7,000	3,500
Sioux City	4,500	20,000	1,500
St. Paul	2,400	16,000	500
Oklahoma City	700	100	100
Fort Worth	2,400	1,200	1,000
Milwaukee	400	800	100
Denver	700	1,200	3,800
Louisville	200	700	200
Wichita	100	100	100
Indianapolis	1,400	6,000	100
Pittsburgh	100	2,000	300
Cincinnati	700	3,200	100
Buffalo	100	2,500	1,200
Cleveland	200	3,500	1,000
Nashville, Tenn.	200	500	100
Toronto	1,300	2,800	100

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Active. Business was effected in between 10,000 and 15,000 Feb. March extreme light native steers at 13½¢ and some are reported to have quietly sold previously at 13¼¢. One killer is understood to have sold and booked quite a line of Feb. March light native cows at 13½¢, but confirmation cannot be obtained. The report is not doubted in view of the extreme native business. Best bids have not been over that level. Four of the local small packers sold close to 20,000 March all weight native and branded hides at 13¼¢, flat for both types, being ¾¢ decline. The packer light cows indicate ½¢ off. Native steers are quiet at 14½¢ paid; Texas and butts 14¢; paid; Colorados 13½¢; branded cows are still firm and wanted at 13½¢; heavy cows 13@13¼¢; lights 13½¢; native butts 11@11½¢; branded 9@10¢ as to points.

COUNTRY HIDES—A waiting situation is developing in country stock because tanners feel that with packer light cows at 13½¢ and small packer material at 13¼¢, much lower prices are in prospect for seasonable country merchandise of like weight. Local sellers for the most part are out of the market, as they are carrying back dating merchandise which they refuse to market at these levels. There is not much snap to tanners and as a result offerings of country stock are slightly on the increase. Exporters have reduced their limits to 11¼¢ seaboard for heavy hides, over 60 lbs., either steers or cows, or both. Such a rate is hardly 10¾¢ in the west. Middle weight hides in current quality have very few friends, offerings of seasonable merchandise at 11½¢ going begging. Similarly offerings of seasonable extremes carrying but few grubs at 13¢ are not snapped up. Tanners for the most part desire to wait for the present. All weight hides in the originating sections are quoted around 11¼@11½¢ delivered basis as to lots. Heavy steers 12@12½¢; heavy cows 10¼@11¼¢; butts 11¼@11½¢ nominal; extremes 12¼@13½¢ as to lots; branded country stock around 9½@10¢ flat basis; country packers at 11½@13¢; bulls 9¢; country packers 10½¢ paid here; glues 7¢.

CALFSKINS—Quiet. No new business passing in skins of any description. City collectors are not pressing for business, claiming to be sold up very well at 23¢ or better. Some light offerings are reported around the market at 23¢ and there is very little support in sight. Packer calfskins are quiet and waiting with support lacking. Last sales were at 24½@25¢ and further offerings are noted at 25¢ without exciting interest. Outside city calfskins are unchanged and nominal around 22@23¢; country varieties 16@18¢ and good mixed city and country resalted lines at 19@20¢. Deacons are steady in tone around \$1.25@1.35 asked with some cities bringing \$1.75. Canadian deacons are beginning to come and prices around \$1.50 quoted. Slunks \$1.20 asked; kip-skins are listless. Packers last sold at 18@16@14¢ and further offerings are reported available. Cities 17@17½¢; countries 14@16¢.

MISCELLANEOUS MARKETS—Dry hides are quiet and unchanged around 19½@20¢. Horse hides are still sluggish at \$5.00@5.50 asked and tanners views around \$4.50@5.00 for average descriptions. Packer pelts quoted \$3.90 paid and pullers talking down to \$3.50 on next parcels. Shearlings sold at \$1.55 for late take-off. Dry western pelts are quiet at 34@35¢ for business. Pickled skins \$10.00@11.00

dozen for straight run packer lambs. Hogskins 25@40¢.

New York.

NEW YORK PACKER HIDES—A clean up was effected in city slaughter stock amounting to approximately 25,000 native and branded steers at 14¢ for natives, 13½¢ for butts and 13¢ for Colorados. Practically all March hides were included in the business passing. Cows were quiet and quoted nominal around 13¢ for all weights; bulls last sold at 10¾¢; spreads quiet.

OUTSIDE PACKER HIDES—About 5,000 February Los Angeles packer steers sold at 12¢ and cows at 11¢ for a moderate reduction. Other Pacific coast sellers are not inclined to consider such levels. Canadian killers are still not reporting any March slaughter sales. Home tanners are known to be willing to talk trade, but sellers evidently feel that better prices will be available later. Eastern small packers all weight steers and cows are quoted at 13¢ last paid. A few cars of eastern abattoir Jan.-Feb. stock 25 lbs. up made 12¾¢ selected. It is reported similar stock of March kill can be secured as low as 12¢. The larger eastern small packers are talking 14¢ for steers and 13½¢ for cows with business basis considered around half a cent less.

COUNTRY HIDES—A car of eastern first salt all weight country hides containing a good percentage of city take-off sold at 11¼¢ flat, carrying a small grub content. Buyers as a rule have reduced their ideas on further lots of similar stock to 10¾¢. Mid western light hides are available at 13¢ carrying 10@15 per cent grubs. Strictly grub free material is offered at 13½¢ without exciting interest. Southern stock is liberally offered. Light weights quoted around 12½@12¾¢ flat for northerly lines and far southern down to 8½@10¢ as to descriptions. Canadian lights are quoted at 12½@13¢ flat asked; buff weights at 11@11½¢ flat.

CALFSKINS—N. Y. city calf are steady, lights \$2.30@2.35 lately paid, Mediums \$2.65 and heavies \$3.25. Choice Penn. city and packer skins held same rates; other outside stock 5@10¢ under. Dijon France 5½ k. down calf sold 38¢; 5@7 k. veals 33¢, about 6,000 moved to American buyers. Untrimmed domestic calf quoted 22@23¢; N. Y. kips quiet.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending March 5, 1925, with comparisons:

BUTCHER STEERS.				
	1,000-1,200 Lbs.	Week ended Mar. 5.	Same week 1924.	Week ended Feb. 27.
Toronto	8.50	8.00	8.25	
Montreal (W)	8.00	7.00	7.50	
Montreal (E)	8.00	7.00	7.50	
Winnipeg	7.00	6.25	7.25	
Calgary	6.85	6.35	6.85	
Edmonton	6.75	6.00	6.50	
VEAL CALVES.				
Toronto	14.00	13.00	13.50	
Montreal (W)	12.00	11.00	11.00	
Montreal (E)	12.00	11.00	11.00	
Winnipeg	11.00	10.00	10.00	
Calgary	9.00	8.00	9.00	
Edmonton	7.00	7.50	7.00	
SELECT BACON HOGS.				
Toronto	13.95	9.05	13.60	
Montreal (W)	13.15	9.00	12.75	
Montreal (E)	13.35	9.00	12.75	
Winnipeg	12.54	7.97	12.10	
Calgary	12.48	6.85	11.71	
Edmonton	12.40	7.30	11.80	
GOOD LAMBS.				
Toronto	17.00	15.75	16.50	
Montreal (W)	14.00	12.00	12.00	
Montreal (E)	14.00	12.00	12.00	
Winnipeg	13.00	12.75	13.00	
Calgary	14.50	12.50	14.00	
Edmonton	15.00	12.00	15.00	

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following for the week ending March 7, 1925:

CATTLE.			
	Week ending Mar. 7.	Prev. week.	Cor. week, 1924.
Chicago	28,000	29,276	27,697
Kansas City	25,376	23,782	24,477
Omaha	20,760	19,243	20,451
East St. Louis	13,214	13,723	11,304
St. Joseph	10,005	10,041	8,455
Sioux City	9,887	8,100	7,316
Cudahy	808	762	608
Fort Worth	6,900	6,370	6,067
Philadelphia	2,087	1,710	2,153
Indianapolis	1,745	1,625	2,102
Boston	1,547	1,499	1,646
New York and Jersey City	11,357	10,121	9,617
Oklahoma City	6,021	5,843	5,531
HOGS.			
Chicago	67,900	139,000	165,900
Kansas City	21,141	23,402	38,834
Omaha	56,475	64,490	71,373
East St. Louis	32,920	38,741	45,861
St. Joseph	18,049	30,997	34,672
Sioux City	57,435	63,292	40,928
Cudahy	8,754	12,359	12,734
Ottumwa	8,544	12,000	16,923
Fort Worth	11,242	10,415	6,443
Philadelphia	18,978	17,300	22,052
Indianapolis	11,487	16,643	37,675
Boston	13,787	14,674	18,094
New York and Jersey City	54,069	53,845	64,583
Oklahoma City	8,154	6,098	4,226
SHEEP.			
Chicago	46,200	52,639	45,206
Kansas City	18,471	19,337	21,581
Omaha	34,278	33,826	33,563
East St. Louis	3,631	1,953	3,071
St. Joseph	24,905	22,533	20,734
Sioux City	5,507	5,753	5,756
Cudahy	110	297	125
Fort Worth	2,921	583	642
Philadelphia	5,313	5,224	4,869
Indianapolis	290	155	629
Boston	2,808	3,880	7,261
New York and Jersey City	43,754	38,161	38,720
Oklahoma City	100	26	56

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending March 14, 1925, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Mar. 14, '25.	Week ending Mar. 7, '25	Corresponding week 1924.
Spready native steers	@17c	17½@18c	17½@18c
Heavy native steers	@14½c	@15c	@16c
Heavy Texas steers	@14c	@14½c	@15½c
Heavy butt branded steers	@14c	@14½c	@15½c
Heavy Colorado steers	@13½c	@13½c	@14½c
Ex-light Texas steers	@13½c	@13½c	@11½c
Branded cows	@13½c	@13½c	@11½c
Heavy native cows	@13½c	@13½c	@12½c
Light native cows	@14c	@14c	@12c
Native bulls	@12½c	@12½c	@11c
Branded bulls	@10½c	@10½c	@10c
Calfskins	24½@25c	@25c	20@21½c
Kip	@18c	@18c	18@19c
Kips, overwt.	@16c	@16c	@14c
Kips, branded	@14c	@14c	@14c
Slunks, regular	\$1.17½@1.20	@1.20	@1.60
Slunks, hairless	@65c	@65c	30@60c

Light, Native, Butts, Colorado and Texas steers 10 per lb. less than heavies.

CITY AND SMALL PACKERS.

Week ending Mar. 14, '25.			
	Week ending Mar. 7, '25	Corresponding week 1924.	
Natives, all weights	@13½c	@13½c	11½@12c
Bulls, native	@11½c	@11½c	10@10½c
Br. str. hds.	@13c	@13c	10@10½c
Calfskins	@22c	22½@23c	20@21c
Kip	@16½c	17½@18c	17½@18c
Slunks, regular	@1.30	@1.30	\$1.50@1.60
No. 1	@50c	@50c	25@50c

COUNTRY HIDES.

Week ending Mar. 14, '25.			
	Week ending Mar. 7, '25	Corresponding week 1924.	
Heavy steers	12@12½c	12½@13c	10@10½c
Heavy cows	11@11½c	11@11½c	8½@9c
Butts	11½@12c	12@12½c	8½@9c
Extremes	13@13½c	13½@14c	10½@11½c
Bulls	8@8½c	8½@9c	8@8½c
Branded hides	9½@10c	10@10½c	7½@8c
Calfskins	15@15½c	15½@16c	@15c
Kip	13@13½c	13½@14c	13@14c
Light calf	\$1.00@1.10	\$1.10@1.15	\$1.40@1.50
Deacons	\$0.90@1.00	\$0.95@1.05	\$1.20@1.30
Slunks, regular	\$0.95@1.10	\$1.00@1.15	\$1.00@1.10
Slunks, hairless	\$0.25@0.35	\$0.30@0.40	\$0.25@0.30
Horsehides	\$4.25@4.75	\$4.75@5.25	\$4.00@5.00
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.

Week ending Mar. 14, '25.			
	Week ending Mar. 7, '25	Corresponding week 1924.	
Large packers	\$3.75@4.25	\$3.75@4.25	\$3.25@3.50
Small packers	\$3.75@4.00	\$3.75@4.00	\$3.15@3.40
Pkrs. shearlgs	@1.55	\$1.50@1.60	@1.15
Dry pelts	\$0.34@0.35	\$0.35@0.40	\$0.28@0.31

ICE AND REFRIGERATION

ICE NOTES.

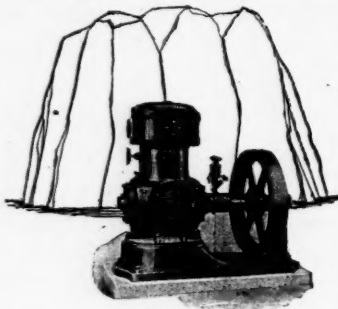
A new cold storage plant is to be constructed at Hillsboro, Tex., by the Hill County Cotton Oil Company. The plant will cost around \$25,000.

Newbern Ice & Creamery Company has been incorporated in Newbern, Tenn., with a capital stock of \$25,000 by J. E. Conway, W. W. Pointer and others.

Morgan Ice & Coal Company has been incorporated in Knoxville, Tenn., with a capital stock of \$80,000 by J. S. Morgan, 123 Hinton street; A. W. Caldwell and others.

Stuart Ice & Storage Corp. has been chartered in Stuart, Fla., with a capital stock of \$30,000, with Geo. T. Divers president and B. P. Sanford, secretary.

Citizens Ice & Fuel Company has been incorporated in El Reno, Okla., with a capital stock of \$25,000 by R. C. Harris, C. F. Anderson and others.



An Iceberg

With its great store of natural refrigeration, cannot equal a Frick Refrigerating Machine for the cooling service of meat markets, general stores, restaurants, and dozens of other forms of business.

For an iceberg cannot produce

**Cool Air that is Dry
Any Temperature You Want
Constant Results from
Small Space**

These very facts have made Frick Refrigerating Plants paying investments through the last 42 years.

The services of our engineers are always available to those interested. No obligation on your part. For quick attention to your cooling troubles, write, wire, or phone

Frick Company
ICE MACHINERY SUPERIOR SINCE 1882

Distributors in 40 Cities

Pure Ice & Cold Storage Company plans to erect a 60-ton ice plant in Greenville, Tex.

Arctic Products Company, Inc., has been incorporated in Miami, Fla., with a capital stock of \$125,000 with S. C. Humbert president and Lelia Russell, secretary.

Concordia Ice Company, Inc., has been chartered in Ferriday, La., with a capital stock of \$25,000 with Paul Fudikor president and S. H. Henderson, Jr., secretary.

Rule Ice Company contemplates the erection of a 20-ton ice plant in Rule, Tex.

Morrison Ice, Light & Power Company has been incorporated in Morrison, Okla., with a capital stock of \$15,000 by H. Askin, P. Hudson and others.

Phillips Ice & Coal Company plans to build a 35-ton ice plant in Mexia, Tex., at a cost of around \$50,000.

It is said that the Norfolk Fruit & Produce Assn., is interested in establishing a cold storage plant in Norfolk, Va.

ICE-HANDLING MACHINERY.

By J. E. Moul, New York, N. Y.

[EDITOR'S NOTE.—This is the second installment of this article, which is from a paper presented at the twentieth annual meeting of The American Society of Refrigerating Engineers, New York.

The first installment was printed in THE NATIONAL PROVISIONER of February 21, 1925, and discussed ice conveyors and benching machines. Lowering machines and elevators are taken up here.]

Lowering Machines.

The most widely known lowering machine is styled the "automatic pneumatic" type. It is made up for a maximum of four blocks of ice. The principal of this machine is an application of gravity. With it, the ice is carried down under its own weight in a steel gig or cage guided between two steel rails. Attached to the gig is a wire

rope, one end of which is loaded into a part of the counterweight. This counterweight travels in a pipe, which is practically air-tight, and is slightly in excess of the weight of the gig itself. In order to prevent a shock to the ice, leathers are applied to the counterweight, giving a piston action to form an air cushion as it approaches the top or bottom of the pipe.

These machines must be plumbed exactly, in order to keep this counterweight or piston in the center of the pipe. Also, it is necessary to have the top of the counterweight about six inches above the upper outlet valve when the gig is in the discharging position. This is of the utmost importance.

The automatic pneumatic machine is usually recommended only when discharging to a fixed level, but it may receive at any level. It is possible to make this machine applicable to variable discharge levels by using a take-up device, but much care must be used in such cases to insure proper adjustment.

The lowering speed of this machine is approximately four feet per second, and its return is one foot per second. It is particularly recommended for taking ice out of storage rooms, as a supplement to the elevating device, and is invariably used for conditions requiring a drop of more than 20 feet or where speed is very essential. On very short drops the cushioning is not so successful, and a different type of machine is used.

Brine Type of Lowering Machine.

The so-called "brine type" machine is a more recent development of the automatic pneumatic lowering machine.

In appearance, it is similar to the automatic pneumatic. Up to four cakes a single pipe is used, but from four to eleven cakes capacity two pipes are usually applied.

On this machine the travel of the piston

Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue
West of 22nd St.

PHILADELPHIA, PA.

Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in **CORK INSULATION**

Details and Specifications on request

207 E. 43rd St. **Morrow Insulating Co., Inc.** NEW YORK

Novoid Pure Baked Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and corners are square and sharp.
Write for booklet.

Cork Import Corp.—345 West 40th St., New York City

STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

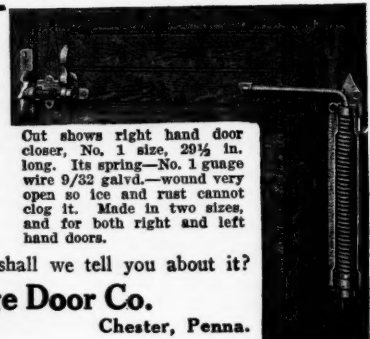
State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.



DEMAND THIS ON YOUR NEW REFRIGERATOR



It Saves Ice Bills

When you make out your order for that new refrigerator, be sure and make your specifications read as follows: "All doors must be equipped with Wirfs 'Airtite' Refrigerator Gasket to render them cold air leak-proof; no substitute will be accepted." If you buy a sectional cooling room, specify: "All sectional joints must be fitted with two (2) rows of Wirfs 'Airtite' Gasket, so when bolt screws are drawn up, joints will be hermetically sealed; this applies to corners (and partition joints, if any), also 'top' joint." By having your refrigerator or cooling room so equipped you will save many dollars that otherwise would be lost in cold air leakage.

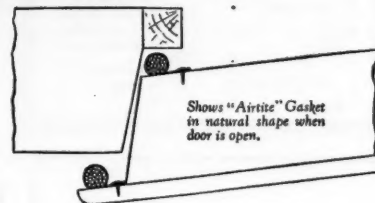
Send for sample card showing 5 sizes and giving complete information. Remember also—you can quickly make your old refrigerator cold air leak-proof by applying Wirfs 'Airtite' Refrigerator Gasket to the door contacts.

E. J. Wirfs Organization, 113 So. 17th St., St. Louis, Mo.
Sole Manufacturer and Patentee

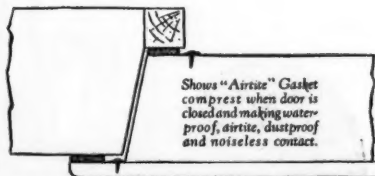
PAT. JAN. 23, 1924, NOV. 18, 1924.
**"WIRFS PATENTED"
"AIRTITE"
REFRIGERATOR
GASKET**

A partial list of refrigerator manufacturers using Wirfs 'Airtite' Refrigerator Gasket as standard equipment:

McCray	DRY KOLD
GIBSON	ELKINS
LEONARD	GLOEKLER
FRIGIDAIRE	THESCO
BELDING-HALL	BEAUTY
SERVEL	PERCIVAL
SEGER	NATIONAL
VOGT	WICKE
BANTA	FRIEDERICK
HUBMANN	CHAMPION
OTTENHEIMER	STANDARD
GRUENDLER	BROMAN
BRECHT	KRYSLER-KOPPIN
LIGNONIER	WARREN
C. V. HILL	ETC., ETC.

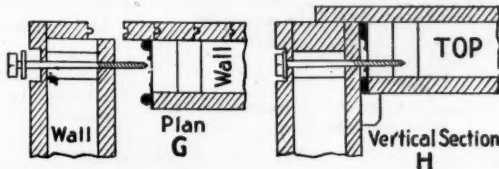


Shows "Airtite" Gasket in natural shape when door is open.



Shows "Airtite" Gasket compressed when door is closed and making water-tight, airtight, dustproof and noiseless contact.

Air-Sealed Joints of "Sectional" Refrigerator Boxes



Cuts show method of making airtite joints on Portable "sectional" Refrigerators, Cooling Rooms, or Hot-Room Boxes. Prevents cold or heat loss through corner and top joints effectively and permanently; insures against opening of joints, which occurs when boxes are erected on uneven floors, or caused by floor-settling.

is taken care of in either water or a brine solution, there being no leathers needed for the counterweight in this case. The speed is regulated by a gate valve located in the top of the counterweight, the pipe being completely filled with the solution. Both lowering and return in this machine are about one foot per second.

The only reason for using brine in the pipe is to prevent freezing, which might result if water were used in the refrigerated atmosphere where these machines are usually located. In fact, any non-freezing solution should be satisfactory for this purpose, except that brine is usually the easiest to secure around an ice plant.

This machine is recommended, particularly, for short drops and is not usually recommended for drops in excess of 35 feet.

There is absolutely no shock to the ice when the gig arrives at its discharge level where this machine is installed, and both receiving and discharge levels may be as variable as desired, without affecting the

operation. Further than this, the initial adjustment for speed is usually final.

Multiple Lowering.

Perhaps the very latest machine designed for this purpose is the counterbalanced gig machine, which, up to the present, has been applied only on a maximum of 25 cakes. It is not limited to this number, however. For convenience of explanation, a 24 cake pull will be described.

It is a very simple machine, consisting of two steel gigs properly guided at the ends, each one carrying twelve cakes. When one gig is receiving the other is discharging. The 24 cakes are dumped, as usual, 12 cakes going direct into the gig which is receiving, and which is held at the upper level by a strongly built brake. The other 12 cakes are held in position by a safety bar, which is raised automatically by the return of the other gig, which occurs when the filled gig is released.

The control of the speed of this machine is taken care of through a hydraulic brake or oil governor, placed above the header of the machine. This brake is merely a large diameter pipe containing a double acting piston and the liquid contained in this pipe flows from end to end through a by-pass, which is controlled by a small valve.

There is usually a reduction in the sheaves to save extreme length in this hydraulic brake, and the speed may be made just as slow as desired.

Aside from its simplicity of operation, saving of breakage, and almost entire elimination of the personal element, this machine has two other outstanding characteristics. The power cost is nothing, gravity being employed for this purpose, and it does not require any greater room than the width of the tank. This latter advantage is of particular importance in large cities where property values are so high that every foot of space must be utilized.

It is possible to supply such a machine, if necessary, with a single gig for the entire width of the tank, using a counterweight to return the gig to its receiving position and using an oil governor to control its speed. This would apply only where there is not sufficient room allowed between the dump and the gig for holding half of the load while the other half is being lowered.

Elevators.

The type best adapted for any parti-

cular work depends, as with other equipments, on a study of the economical and practical side of each individual case.

What is probably the most popular form in use today is the gig elevator type.

This machine consists of a steel gig operating vertically between guides, preferably steel rails, but sometimes of hard wood. The hoists employed are of several types, all of which use the principle of winding the hoisting rope on a drum.

Up to a few years ago, the straight face friction hoist was used almost exclusively for this purpose. It was located in a loft and operated either from the daily storage room or from the main storage. With this type of hoist, it was possible to arrange an automatic control for stopping the gig at the desired level, but on the return the gig coasted down by gravity and stopping it depended entirely on the skill of the operator. In many cases, indicators were used with more or less success, but this lack of automatic control was always rather unsatisfactory.

This called for the design and development of a hoist with a more complete control, and the automatic gig elevator hoist was put on the market. The hoist is of the same design as the hoist used on the benching machine, except that it is, of course, of heavier construction. It may be located either above the storage room or in a well alongside the gig well and at the daily storage floor level. The adjustments are so arranged that it will stop at any pre-determined level, automatically, either elevating or lowering. It is not necessary for the operator to do more than to throw a lever in the proper direction and the gig will travel to the desired point and stop without further attention.

In some large storages it is claimed that neither of the above machines has sufficient capacity and a machine is now perfected with two gigs, acting alternately.

As a supplement to any gig elevator, it is desirable to use an automatic pneumatic lowering attachment, in order to take the ice out without the use of power. This is merely an application of the automatic pneumatic lowering machine described in another part of this paper.

Combined Elevating and Lowering Machine.

There is still another device for very large storages, known as the combined elevating and lowering machine. It is in a class by itself. It has a capacity of a ton a minute, both in and out of storage. This machine is an endless chain device with baskets or carriers at frequent intervals. Its speed is slow and there is absolutely no shock to the ice either when received or discharged. Owing to its initial cost, it is not nearly so popular as the gig elevator. There are, however, many of these machines in successful operation, and their extremely low maintenance cost is highly satisfactory.

Many times the lack of success of ice-handling machinery is due to careless installation, or indifferent maintenance.

Do not forget that it is just as necessary to judiciously apply oil and grease to the bearings of your ice-handling equipment as it is to lubricate the bearings of your ice-making machinery.

Also make sure that your chutes are properly pitched and not at angles that may cause breakage to your ice, either before or after being conveyed, elevated or lowered.

By all means, avoid long gravity chutes in every case if you wish to save breakage.

Also, remember that unless you use ice runs in your storages, you will have an unnecessarily large amount of chipped ice from trying to slide ice directly on the ice in storage.



CORK INSULATION

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

United Cork Companies

Plant at LYNDHURST, N. J.

BRANCH OFFICES

New York, N. Y. Philadelphia, Pa. Cleveland, Ohio Seattle, Wash.	Pittsburgh, Pa. Chicago, Ill. Boston, Mass. St. Louis, Mo. Baltimore, Md. Milwaukee, Wis.
------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------

AGENTS



De La Vergne Ice & Refrigerating Machines

De La Vergne high speed horizontal machines have been in actual use longer than any other design. The patented auxiliary suction port is a great advantage, not only increasing the efficiency but insuring perfect lubrication.

De La Vergne medium and low speed machines are also offered to suit any requirements.

300 ton direct connected Electric Driven De La Vergne High Speed Machine

Send for our bulletins

De La Vergne Machine Company

931 East 138th St. New York City

Branch Offices:

Philadelphia, Pa. Kansas City, Mo. Houston, Texas St. Louis, Mo. El Paso, Texas	Jacksonville, Fla. San Francisco, Cal. Havana, Cuba Honolulu, T. H. Tokio, Japan	Los Angeles, Cal. Mexico City, Mexico Buenos Aires, Arg. S. Am. Tampa, Fla.
---------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------



**A TRIP
through the
JAMISON
PLANT,**

*This Adjustable
Spring Hinge
is another
special feature that saves you money*

A DOOR without hinges is just about as useful as an auto without an engine. In fact, the hinges have just about the same relation to the efficiency of the door that the engine does to the performance of your car.

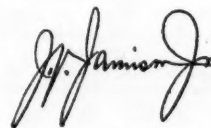
And, obviously, a big, husky door on a weak, wobbly pair of hinges is as sensible as a 12 cylinder on a set of Ford tires. You must match strength with strength. Otherwise—you soon find your doors leaning up against the back of the building, instead of directly between the cold air of your storage rooms and the warm air outside.

The hinge we have on exhibition here has two big advantages well worth noting. First—it has the weight and strength to match the lasting qualities of our doors—and remember please, there are quite a few Jamison doors on the job right now that are

already considerably older than the last generation to try on long trousers.

Second—it has more than STRENGTH! A special, patented, adjustable spring holds the door tight against the seals of contact *all the time*. Losses due to heat transmission have ceased to be worry in nearly nine out of every ten big plants, both in this country and abroad, where Jamisons are an established fact.

You see, even though a door may a small item in a large plant, it's a mighty big item with us. And if we were building dirigibles, I don't believe we could use any more care in each operation or give our customers any greater assurance of built-in worth.



President

Jamison Doors
JAMISON COLD STORAGE DOOR COMPANY
HAGERSTOWN, MARYLAND, U. S. A.

Chicago Section

C. M. Bell, of Powers-Begg & Co., Jacksonville, Ill., called on his Chicago friends this week.

E. J. Focke, of the Wm. Focke's Sons Co., Dayton, Ohio, made a flying trip to Chicago early this week.

Mason Harker, prominent tallow and grease broker, Cincinnati, Ohio, made a trip to Chicago this week.

Charles Harrow, of the Harrow-Taylor Butter Co., Inc., Kansas City, Mo., spent a few days in the city this week.

Isaac Powers, vice-president of the Home Packing & Ice Co., Terre Haute, Ind., was a Chicago visitor this week.

Fred T. Fuller, president and general manager of the Iowa Packing Co., Des Moines, Ia., was in the city this week.

Norman McLean, of the Harris Abattoir Company, Ltd., Toronto, Canada, was a business caller in the city this week.

President W. H. White, Jr., of the White Provision Company, Atlanta, Ga., came up to the city this week on business.

Packers' purchases of livestock for the first four days of this week totaled 30,848 cattle, 18,019 calves, 65,468 hogs and 47,966 sheep.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., who is president of the American Provision Export Co., was in Chicago this week.

Otto Blaurock, of the Western Packing & Provision Co., Chicago, has been ill for several days. Recent reports, however, indicate that he is getting along nicely.

Thomas E. Ryan, of the Independent Packing Company, left Chicago last Friday morning for a much needed rest at West Baden, Ind. He plans to be gone about 10 days.

Fred G. Schenk, president and general manager, and George P. Schenk, vice-president and production superintendent of the Columbus Packing Co., Columbus, Ohio, were visitors in Chicago late in the week. They were accompanied by their head cattle buyer, James Dillon.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, March 7, on shipments sold out, ranged from 7.00 cents to 20.00 cents per pound and averaged 12.46 cents per pound.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending March 7, 1925, with comparisons as follows:

	Week ending Mar. 7.	Previous week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses	6,858	7,187½	6,882
Cows, carcasses	1,041½	1,055½	1,137
Bulls, carcasses	158	79	230
Veal, carcasses	12,610	9,690	11,599
Hogs and pigs	55	20	160
Lambs, carcasses	23,148	22,894	24,906
Mutton, carcasses	6,343	4,864	4,912
Beef, cuts, lbs.	93,113	138,656	277,111
Pork cuts, lbs.	1,416,000	1,115,407	1,544,868
Local slaughters:			
Cattle	11,357	10,121	9,617
Calves	15,397	14,343	13,640
Hogs	54,069	53,845	64,383
Sheep	43,764	38,161	38,720

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending March 7, 1925:

	Week ending Mar. 7.	Previous week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses	2,294	2,063	2,316
Cows, carcasses	832	950	936
Bulls, carcasses	213	244	192
Veals, carcasses	2,036	2,090	1,480
Lambs, carcasses	7,808	8,865	8,048
Muttons, carcasses	1,885	1,540	2,138
Pork, lbs.	395,144	593,630	616,630
Local slaughters:			
Cattle	2,087	1,710	2,153
Calves	2,354	2,819	2,082
Hogs	18,978	17,300	22,052
Sheep	5,315	5,224	4,808

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending March 7, 1925, with comparisons:

	Week ending March 7.	Previous week.	Cor. week 1924.
Western dressed meats:			
Cows, carcasses	2,127	1,875	1,531
Steers, carcasses	1,474	1,947	1,487
Bulls, carcasses	31	35	65
Veals, carcasses	1,853	1,185	904
Lambs, carcasses	12,967	10,670	14,833
Mutton, carcasses	612	612	472
Pork, lbs.	417,486	546,573	306,050
Local slaughters:			
Cattle	1,547	1,499	1,646
Calves	1,875	1,835	1,849
Hogs	13,787	14,674	18,094
Sheep	2,808	3,880	7,261

C. W. RILEY, Jr. BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations CHICAGO
1134 Marquette Bldg.

LEON DASHEW
Counselor At Law
15 Park Row New York

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

DISAPPOINTMENT IS WAITING—

- For the man who thinks he can succeed without careful training.
- For the quarrelsome one who moves to another town to escape trouble.
- For the woman who thinks that brilliancy atones for loose morals.
- For the firm that gives its last attention to its advertising.
- For the family that thinks happiness is measured by the price mark.
- For the candidate who estimates his following by the applause he gets.
- For any man who thinks that God's memory will fail Him.

Provision shipments from Chicago for the week ending March 7, 1925, with comparisons, are officially reported as follows:

	Last week.	Prev. week.	Cor. week 1924.
Cured meats, lbs.	14,900,000	15,512,000	18,470,000
Fresh meats, lbs.	35,875,000	37,883,000	34,720,000
Lard, lbs.	6,875,000	5,510,000	15,236,000

Packing House Products

Oldest Brokers in Our Line

The Davidson Commission Co.
Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
514 Erie Bldg. Packing House
Cleveland, O. Specialists

FRANK L. DEMPSEY Attorney & Counselor at Law

North Texas Bldg., DALLAS, TEXAS

Special attention to Claims adjustments and litigation of Packers. Ten years experience with Chicago packers.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
PACKING HOUSE & COLD STORAGE
CONSTRUCTION; CORK INSULATION &
OVER HEAD TRUCK WORK.
10 Marquette Bldg. Detroit, Mich. Phone: Cherry 3760-3761

H. F. Henschien R. J. McLaren
HENSCHIE & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarc6

DISCUSS OPERATING MATTERS.

A program of unusual interest has been arranged for the meeting of the Operating Section of the Institute of American Meat Packers, to be held at the Institute



DR. R. F. EAGLE.
Chairman Operations Section.

offices in Chicago on Friday, March 24, beginning at 10 o'clock A. M. Eleven subjects, designed to cover practically



M. D. HARDING.
Program Chairman.

every problem of packinghouse operation, will be discussed.

They include curing problems, uniformity of product, fat manufacture, effect

of low temperature on meats, proper cutting floor operation, value of technical education to operating men, by-products, lubricants for packinghouse use, the relation of accident prevention to operating efficiency, problems of packers located in residential sections, and bankers' shortening requirements. Members of the Institute are urged to attend.

Dr. R. F. Eagle, Wilson & Co., is presiding chairman of the Operation section, and M. D. Harding, Armour and Company, is program chairman.

What losses occur through careless cutting of the hog carcass, and how can they be avoided? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hog.	Sheep.
Mon., Mar. 2.....	22,142	4,496	48,490	23,574
Tues., Mar. 3.....	10,347	3,271	18,732	12,754
Wed., Mar. 4.....	7,870	2,383	14,958	12,220
Thur., Mar. 5.....	8,862	5,169	25,286	11,083
Fri., Mar. 6.....	3,305	988	18,121	5,977
Sat., Mar. 7.....	480	66	4,116	6,783

Total last week.....	53,016	16,373	129,703	72,391
Previous week.....	55,685	18,885	197,297	83,178
Year ago.....	55,752	14,065	193,694	61,807
Two years ago.....	50,687	14,042	216,945	77,056

SHIPMENTS.

	Cattle.	Calves.	Hog.	Sheep.
Mon., Mar. 2.....	5,491	508	19,161	7,293
Tues., Mar. 3.....	2,941	430	11,166	5,519
Wed., Mar. 4.....	3,268	183	6,840	4,840
Thur., Mar. 5.....	2,500	259	14,914	3,324
Fri., Mar. 6.....	1,051	86	8,341	3,512
Sat., Mar. 7.....	25	101	3,069

Total last week.....	15,275	1,547	63,491	24,448
Previous week.....	10,012	1,456	64,437	27,503
Year ago.....	17,272	493	56,920	20,135
Two years ago.....	10,806	304	57,350	27,065

Receipts at Chicago Stock Yards thus far this year to March 7, with comparative totals:

	1925.	1924.
Cattle.....	549,924	586,492
Calves.....	154,063	139,567
Hogs.....	2,331,359	2,541,151
Sheep.....	682,347	747,745

Combined weekly hog receipts at eleven markets for 1925 to March 7, with comparisons:

	Week.	Year to date.
Week ending March 7.....	574,000	8,167,000
Previous week.....	705,000
Corresponding week, 1924.....	700,000	8,968,000
Corresponding week, 1923.....	774,000	7,895,000
Corresponding week, 1922.....	557,000	6,116,000

Combined weekly hog receipts at eleven markets ending March 7, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending March 7.....	174,000	488,000	199,000
Previous week.....	171,000	609,000	207,000
1924.....	167,000	687,000	159,000
1923.....	163,000	658,000	215,000
1922.....	172,000	466,000	172,000

Combined receipts at seven points for the week ending March 7, with comparisons:

	Cattle.	Hogs.	Sheep.
1925.....	1,708,900	6,966,000	1,776,000
1924.....	1,784,000	7,457,000	1,917,000
1923.....	1,830,000	6,606,000	2,040,000
1922.....	1,638,000	5,118,000	1,874,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Average Number weight— received.	lbs.	Top Average Prices—
Week ending March 7.....	130,600	220	\$14.30 \$13.00
Previous week.....	107,297	221	12.40 11.75
1924.....	198,094	232	7.70 7.35
1923.....	216,945	237	8.45 8.15
1922.....	150,789	239	11.50 11.00
1921.....	156,976	239	11.60 10.35
1920.....	155,731	237	16.00 14.95
Average 1920-1924.....	174,800	237	\$11.10 \$10.35

*Saturday, March 7, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending March 7.....	\$10.10	\$13.60	\$ 9.90	\$17.05
Previous week.....	9.70	11.75	8.50	17.00
1924.....	9.60	7.35	9.25	15.50
1923.....	8.65	8.15	7.95	14.05
1922.....	8.30	11.00	8.10	15.00
1921.....	9.25	10.35	5.05	9.85
1920.....	13.30	14.95	13.35	19.00
Average, 1920-24.....	\$ 9.80	\$10.35	\$ 8.85	\$14.70

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending March 7.....	37,400	67,200	46,100
Previous week.....	39,673	132,890	55,673
1924.....	38,490	136,774	41,652
1923.....	30,821	149,505	49,991
1922.....	36,506	113,368	44,883

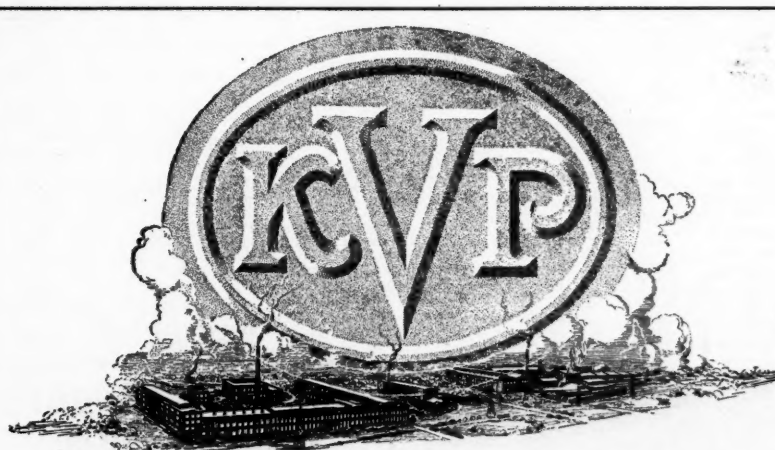
*Saturday, March 7, estimated.

Chicago packers' hog slaughters for the week ending March 7, 1925:

Armour & Co.....	8,000
Anglo-American.....	400
Swift & Co.....	4,200
Hammond Co.....	2,300
Morris & Co.....	2,200
Wilson & Co.....	3,600
Boyd-Lunham.....	5,500
Western Packing Co.....	8,200
Roberts & Oake.....	3,000
Miller & Hart.....	1,600
Independent Packing Co.....	4,400
Dreman Packing Co.....	6,200
Agar Packing Co.....	1,300
Others.....	17,000

Total.....	67,900
Previous week.....	139,600
Year ago.....	149,200
Two years ago.....	103,600
Three years ago.....	121,800

(For Chicago livestock prices, see page 38.)

**There Are Reputations at Stake**

Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.

"Is Not in Mortals to Command Success, but We'll Do More—Deserve It"

Quality Fair Price



**Sausage
and
Ready to Eat Meats**

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
March 12, 1925.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@22
10-12 lbs. avg.	@22
12-14 lbs. avg.	@22
14-16 lbs. avg.	@22 1/2
16-18 lbs. avg.	@23 1/2
18-20 lbs. avg.	@24
Skinned Hams—	
14-16 lbs. avg.	@24 1/2
16-18 lbs. avg.	@24 1/2
18-20 lbs. avg.	@24 1/2
20-22 lbs. avg.	@24 1/2
22-24 lbs. avg.	@24 1/2
24-26 lbs. avg.	@24 1/2
26-28 lbs. avg.	@24 1/2
Picnics—	
4-6 lbs. avg.	@13 1/2
6-8 lbs. avg.	@13 1/2
8-10 lbs. avg.	@13 1/2
10-12 lbs. avg.	@12 1/2
12-14 lbs. avg.	@12 1/2
Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@26
8-10 lbs. avg.	@25 1/2
10-12 lbs. avg.	@25 1/2
12-14 lbs. avg.	@24 1/2
14-16 lbs. avg.	@23 1/2

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@22
10-12 lbs. avg.	@22
12-14 lbs. avg.	@22
14-16 lbs. avg.	@22 1/2
16-18 lbs. avg.	@23 1/2
18-20 lbs. avg.	@24 1/2
Boiling Hams—(house run)	
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@23
Skinned Hams—	
14-16 lbs. avg.	@24 1/2
16-18 lbs. avg.	@24 1/2
18-20 lbs. avg.	@24 1/2
20-22 lbs. avg.	@24 1/2
22-24 lbs. avg.	@24 1/2
24-26 lbs. avg.	@24 1/2
26-28 lbs. avg.	@24 1/2
Picnics—	
4-6 lbs. avg.	@13 1/2
6-8 lbs. avg.	@13 1/2
8-10 lbs. avg.	@13 1/2
10-12 lbs. avg.	@12 1/2
12-14 lbs. avg.	@12 1/2
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@25 1/2
8-10 lbs. avg.	@25 1/2
10-12 lbs. avg.	@25 1/2
12-14 lbs. avg.	@24 1/2
14-16 lbs. avg.	@23 1/2

Dry Salt Meats.

Extra short clears, 35/45	@19 1/2
Extra short ribs, 35/45	@19 1/2
Regular plates, 6-8	@16
Clear plates, 4-7	@16
Jowl butts	@13 1/2
Fat Backs—	
8-10 lbs. avg.	@15 1/2
10-12 lbs. avg.	@15 1/2
12-14 lbs. avg.	@15 1/2
14-16 lbs. avg.	@17 1/2
16-18 lbs. avg.	@18 1/2
18-20 lbs. avg.	@19 1/2
20-25 lbs. avg.	@19 1/2
Clear Bellies—	
14-16 lbs. avg.	@21 1/2
16-18 lbs. avg.	@21 1/2
18-20 lbs. avg.	@21 1/2
20-25 lbs. avg.	@21 1/2
25-30 lbs. avg.	@21 1/2
30-35 lbs. avg.	@21 1/2
35-40 lbs. avg.	@21 1/2
40-45 lbs. avg.	@20 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MARCH 7, 1925.

	Open.	High.	Low.	Close
LARD—				
May	17.10	17.10	16.80	16.82 1/2
July	17.47 1/2	17.47 1/2	17.20	17.27 1/2
September	17.85	17.85	17.55	17.60
CLEAR BELLIES—				
May	20.80	20.80	20.75	20.75
July	21.00	21.00	20.90	20.90
SHORT RIBS—				
May	18.70	18.70	18.55	18.55
July	18.75	18.60	18.70	18.70

MONDAY, MARCH 9, 1925.

	Open.	High.	Low.	Close
LARD—				
March	16.87 1/2	17.00	16.82 1/2	16.85n
May	17.15-17.00	17.47 1/2	16.97 1/2	17.37 1/2ax
July	17.40-17 1/2	17.72 1/2	17.35	17.72 1/2
September	17.82 1/2	17.82 1/2	17.80	17.82 1/2n
October	17.82 1/2	17.82 1/2	17.80	17.82 1/2n
November	17.82 1/2	17.82 1/2	17.80	17.82 1/2n
CLEAR BELLIES—				
May	20.75	21.00	20.75	21.00
July	21.25	21.25	21.25	21.25
SHORT RIBS—				
May	19.00	19.07 1/2	19.00	19.05b
July	19.20	19.20	19.15	19.15

TUESDAY, MARCH 10, 1925.

	Open.	High.	Low.	Close
LARD—				
March	17.00	17.15	16.97 1/2	16.97 1/2n
May	17.37 1/2	17.50	17.32 1/2	17.40
July	17.75	17.87 1/2	17.72 1/2	17.75ax
September	17.75	17.87 1/2	17.72 1/2	17.75ax
October	17.75	17.87 1/2	17.72 1/2	17.75ax
November	17.75	17.87 1/2	17.72 1/2	17.75ax
CLEAR BELLIES—				
May	21.00	21.25	21.00	21.15b
July	21.30	21.50	21.30	21.37 1/2b
SHORT RIBS—				
May	19.15	19.15	18.97 1/2	19.00b
July	19.20	19.20	19.00	19.05

WEDNESDAY, MARCH 11, 1925.

	Open.	High.	Low.	Close
LARD—				
March	16.75	16.75	16.70	16.72 1/2n
May	17.00-17.02 1/2	17.02 1/2	16.75	16.82 1/2ax
July	17.35-17.37 1/2	17.35	17.07 1/2	17.15
September	17.57 1/2	17.60	17.42 1/2	17.47 1/2
October	17.75	17.75	17.60	17.60n
November	17.75	17.75	17.60	17.60n
CLEAR BELLIES—				
May	21.00	21.00	21.00	21.00
July	21.10	21.30	21.10	21.30n
SHORT RIBS—				
May	18.90	18.95	18.80	18.80b
July	18.90	18.97 1/2	18.75	18.85b

THURSDAY, MARCH 12, 1925.

	Open.	High.	Low.	Close
LARD—				
March	16.85	16.92 1/2	16.82 1/2	16.85
May	16.90-16.92 1/2	17.00	16.87 1/2	16.90b
July	17.22 1/2-17 1/2	17.35	17.20	17.22 1/2b
September	17.50-17 1/2	17.67 1/2	17.50	17.55b
October	17.70	17.80	17.70	17.70ax
November	17.70	17.80	17.70	17.70ax
CLEAR BELLIES—				
May	21.87 1/2	21.37 1/2	21.37 1/2	21.37 1/2
July	21.87 1/2	21.37 1/2	21.37 1/2	21.37 1/2
SHORT RIBS—				
May	18.85	18.95	18.85	18.85ax
July	18.95	19.00	18.92 1/2	18.92 1/2ax

FRIDAY, MARCH 13, 1925.

	Open.	High.	Low.	Close
LARD—				
March	16.65	16.67 1/2	16.55	16.57 1/2ax
May	16.90	16.92 1/2	16.45	16.60
July	17.20	17.22 1/2	16.77 1/2	16.90b
September	17.55	17.55	17.17 1/2	17.20b
October	17.85	17.40	17.32 1/2	17.35ax
November	17.85	17.40	17.32 1/2	17.35ax
CLEAR BELLIES—				
May	21.05	21.05	21.05	21.05b
July	21.35	21.35	21.35	21.35n
SHORT RIBS—				
May	18.97 1/2	18.97 1/2	18.85	18.90b
July	18.95	19.05	18.90	18.95b

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, March 12, 1925, with comparisons, were as follows:

	Week ending March 12.	Prev. week.	Cor. week. 1924.
Armour & Co.	4,096	4,816	18,414
Anglo-Amer. Prov. Co.	4,687	5,902	7,131
Swift & Co.	8,583	8,851	18,683
G. H. Hammond Co.	4,180	3,865	10,900
Morris & Co.	6,837	4,700	20,361
Wilson & Co.	7,631	5,414	16,509
Boyd-Lunham & Co.	5,886	6,188	11,918
Western Pkg. & Fro. Co.	6,000	6,100	18,400
Roberts & Oak	8,722	3,523	7,332
Miller & Hart	3,243	2,434	7,591
Independent Packing Co.	3,069	4,404	6,329
Brennan Packing Co.	6,961	6,363	8,315
Agar Packing Co.	1,194	1,033	500
Total	67,070	59,773	152,538

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	18	12
Rib roast, light end	35	25	20
Chuck roast	20	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	15	12 1/2
Beef stew, chuck	18	15	18
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12 1/2	10
Chops, shoulder	24	10
Chops, rib and loin	90	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	32	@35
Loins, whole, 10@12 avg.	30	@32
Loins, whole, 12@14 avg.	26	@28
Loins, whole, 14 and over	23	@25
Chops	32	@36
Shoulders	20	@20
Butts	22	@23
Spareribs	16	@16
Hocks	12	@12
Leaf lard, unrendered	..	@20

Veal.

Hindquarters	25	@40
Forequarters	15	@22
Legs	25	@40
Breasts	14	@18
Shoulders	13	@24
Cutlets	..	@50
Rib and loin chops	..	@40

Butchers' Offal.

Suet	..	@6
Shop fat	..	@8
Hones, per 100 lbs.	..	@50
Calf skins	..	@19
Kips	..	@15
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6 1/2	6 1/2
Crystals	7 1/2	7 1/2
Double refined nitrate of soda, f. o. b.	4	3 1/2
N. Y. & S. F. carloads	4	3 1/2
Less than carloads, granulated	4 1/2	4 1/2
Crystals	5 1/2	5
Kegs, 100@130 lbs., 1c more
Boric acid, in carloads, powdered, in bbls.	9	8 1/2
Crystal to powdered, in bbls., in 5-ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	9 1/2	10
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or powdered, in bbls.	5 1/2	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	..	\$ 8.30
Medium, car lots, per ton, f.o.b. Chicago, bulk	..	9.80
Rock, car lots, per ton, f.o.b. Chicago	..	5.85
Sugar—		
Raw Sugar, 90 basis	..	@5.00
Second sugar, 90 basis	..	@4.90
Syrup, testing 63 to 65 combined sucrose and invert	..	@0.85
Standard, granulated, f.o.b. refiners (net)	..	@6.30
Plantation, granulated, f.o.b. New Orleans, (less 2%)	..	@6.60

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

Hog Hair Bought by WILKINS BROS.

2401 Frederick Avenue
Baltimore, Md.

Mail us samples with lowest quotations.

The Horn & Supply Co.

Leominster, Mass.

Horns, Hoofs, Horn Tips and Waste
Dealers in
Manufacturers of
Pressed Horn and Hoof

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Week ending March 14, 1924.	Cor. week, 1924.
Prime native steers	19	20	18
Good native steers	18	18 1/2	16
Medium steers	14	16	12
Heifers, good	13	15	11
Cows	7	11	8
Hind quarters, choice	27	25	25
Fore quarters, choice	15	15	15

Beef Cuts.

Steer Loins, No. 1	23	26
Steer Loins, No. 2	20	22
Steer Short Loins, No. 1	46	47
Steer Short Loins, No. 2	40	41
Steer Loin Ends (hips)	24	25
Steer Loin Ends, No. 2	24	27
Cow Loins	20	22
Cow Short Loins	28	28
Cow Loin Ends (hips)	16	18
Steer Ribs, No. 1	22	22
Steer Ribs, No. 2	22	22
Cow Ribs, No. 1	23	23
Cow Ribs, No. 2	16	16
Cow Ribs, No. 3	11	11
Steer Rounds, No. 1	15	15
Steer Rounds, No. 2	14 1/2	14 1/2
Steer Chucks, No. 1	13	12 1/2
Steer Chucks, No. 2	12 1/2	12
Cow Rounds	12 1/2	10
Cow Chucks	10 1/2	7 1/2
Steer Plates	10 1/2	11 1/2
Medium Plates	10	11 1/2
Briskets, No. 1	16	18
Briskets, No. 2	12	15
Steer Navel Ends	7 1/2	7 1/2
Cow Navel Ends	6 1/2	6 1/2
Fore Shanks	6 1/2	6 1/2
Hind Shanks	6	4 1/2
Rolls	20	18
Strip Loins, No. 1, boneless	55	50
Strip Loins, No. 2	50	50
Strip Loins, No. 3	15	15
Striploin Butts, No. 1	28	28
Striploin Butts, No. 2	25	25
Striploin Butts, No. 3	18	18
Beef Tenderloins, No. 1	75	75
Beef Tenderloins, No. 2	65	65
Rump Butts	17	16
Flank Steaks	17	17
Shoulder Clods	15	13
Hanging Tenderloins	10	9

Beef Products.

Brains, per lb.	9	10
Hearts	9 1/2	10 1/2
Tongues	29	30
Sweetbread	38	42
Ox-Tail, per lb.	10	11
Fresh Tripe, plain	4	4
Fresh Tripe, H. C.	4 1/2	4 1/2
Livers	9	10
Kidneys, per lb.	8	8 1/2

Veal.

Choice Carcass	18	20
Good Carcass	14	17
Good Saddle	18	22
Good Backs	12	14
Medium Backs	6	8

Veal Product.

Brains, each	11	12
Sweetbreads	52	56
Calif Livers	35	37

Lamb.

Choice Lambs	29	25
Medium Lambs	27	23
Choice Saddle	29	29
Medium Saddle	28	27
Choice Fores	26	26
Medium Fores	24	18
Lamb Fries, per lb.	31	30
Lamb Tongues, each	18	13
Lamb Kidneys, per lb.	25	25

Mutton.

Heavy Sheep	14	13
Light Sheep	17	16
Heavy Saddle	16	15
Light Saddle	10	10
Heavy Fores	10	10
Light Fores	15	13
Mutton Legs	20	20
Mutton Loins	15	15
Mutton Stew	12	8
Sheep Tongues, each	13	13
Sheep Heads, each	10	10

Fresh Pork, Etc.

Dressed Hogs	18	12
Pork Loins, 8@10 lbs. avg.	28	13 1/2
Leaf Lard	17	11 1/2
Tenderloin	58	50
Spare Ribs	15	9
Butts	20	11
Hocks	13	9
Tails	11	7
Snouts	4	6 1/2
Pigs' Feet	5	4 1/2
Pigs' Heads	8	6
Blade Bones	8 1/2	7
Blade Meat	12	11 1/2
Hog Livers, per lb.	6	7
Neck Bones	4	4 1/2
Skinned Shoulders	16 1/2	9 1/2
Pork Kidneys, per lb.	8	8
Slip Bones	9	9
Tail Bones	12	12
Back Fat	16	12 1/2
Hams	23 1/2	16 1/2
Calas	15 1/2	15 1/2
Belites	28	13 1/2

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	27
Country style sausage, fresh in link	19
Country style sausage, fresh in bulk	18
Mixed sausage, fresh	22
Frankfurts in pork casings	14
Frankfurts in sheep casings	18
Bologna in beef bungs, choice	15 1/2
Bologna in beef middles, choice	14 1/2
Bologna in cloth, paraffined, choice	14
Liver sausage in hog bungs	19 1/2
Liver sausage in beef rounds	13
Head cheese	14
New England luncheon specialty	23
Liberty luncheon specialty	19
Mixed luncheon specialty	14 1/2
Tongue sausage	23 1/2
Blood sausage	17 1/2
Polish sausage	16 1/2
Souse	16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	47
Cervelat, new condition, in hog bungs	16 1/2
Thuringer Cervelat	21 1/2
Farmer	28
Holsteiner	26
B. C. Salami, choice	46
B. C. Salami, choice, in hog bungs	45
B. C. Salami, new condition	38
Prisces, choice, in hog middles	38
Genoa style Salami	55
Peperoni	36
Mortadella, new condition	21
Capicola	50
Italian style hams	38
Virginia style hams	38

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$6.25
Large tins, 1 to crate	7.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate	6.50
Large tins, 1 to crate	7.50

SAUSAGE MATERIALS.

Regular pork trimmings	16	17
Special lean pork trimmings	17	18
Extra lean pork trimmings	19	20
Neck bone pork trimmings	11	11 1/2
Cheek meat	11	11 1/2
Pork hearts	9 1/2	10
Fancy boneless bullmeat (heavy)	9 1/2	10
Boneless chucks	8	8
Shank meat	6 1/2	6 1/2
No. 1 beef trimmings	6 1/2	6 1/2
Beef hearts	4 1/2	5
Beef cheeks (trimmed)	4 1/2	5
Dr. can. cows, 300 lbs. and up	7 1/2	8 1/2
Dr. cutters, 350 lbs. and up	8	8 1/2
Dr. bolognas, 500-700 lbs.	8	8 1/2
Beef tripe	12	12 1/2
Cured pork tongues (can. tra.)	14 1/2	15

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce	17 1/2
Beef rounds, export, 225 sets, per tierce	29
Beef middles, 110 sets, per tierce, per set	1.10
Beef bungs, No. 1, 400 pieces, per tierce, per piece	25
Beef bungs, No. 2, 400 pieces, per tierce, per piece	17
Beef weasands, No. 1, per piece	17
Beef weasands, No. 2, per piece	8
Beef bladders, small, per doz.	1.25
Beef bladders, medium, per doz.	1.60
Beef bladders, large, per doz.	1.60
Hog casings, medium, f. o. b., per lb.	1.30
Hog middles, without cap, per set	1.16
Hog middles, with cap, per set	1.19
Hog bungs, export	23
Hog bungs, large, prime	16
Hog bungs, medium	12
Hog bungs, small, prime	7
Hog bungs, narrow	4
Hog stomachs, per piece	9

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200 lb. bbl.	18.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	53.00
Lamb tongues, long cut, 200-lb. bbl.	48.00
Lamb tongues, short cut, 200-lb. bbl.	57.00

BARRELED PORK AND BEEF.

Mess pork, regular	38.50
Family back pork, 20 to 34 pieces	37.50
Family back pork, 35 to 45 pieces	38.50
Clear back pork, 40 to 50 pieces	40.50
Clear plate pork, 25 to 35 pieces	32.00
Clear plate pork, 35 to 45 pieces	31.00
Brisket pork	34.00
Bean pork	29.50
Plate beef	20.00
Extra plate beef, 200 lb. bbl.	21.00

COOPERAGE.

Ash pork barrels, black iron hoops	1.57 1/2 @ 1.60
Oak pork barrels, black iron hoops	1.77 1/2 @ 1.80
Ask pork barrels, galv. iron hoops	1.77 1/2 @ 1.80
Red oak lard tierces	2.35 @ 2.40
White oak lard tierces	2.55 @ 2.60
White oak ham tierces	2.90

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	26
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	20 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 90 lb. solid packed tubs, 1c per lb. less.)	21
Pastery oleomargarine, 60-lb. tubs, f.o.b. Chicago	17

DRY SALT MEATS.

Extra short clears	10
Extra short ribs	19
Short clear middles, 60-lb. avg.	20
Clear bellies, 14@16 lbs.	21 1/2
Clear bellies, 18@20 lbs.	21 1/2
Clear bellies, 25@30 lbs.	21 1/2
Rib bellies, 20@25 lbs.	21 1/2
Rib bellies, 25@30 lbs.	21 1/2
Fat backs, 10@12 lbs.	15 1/2
Fat backs, 12@14 lbs.	16 1/2
Fat backs, 14@16 lbs.	17 1/2
Regular plates	10 1/2
Butts	13 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.	30 1/2
Skinned hams, fancy, 16@18 lbs.	33 1/2
Standard regular hams, 12@16 lbs.	28
Picnics, 6@8 lbs.	18 1/2
Standard bacon, 8@12 lbs.	32
Standard bacon, 4@8 lbs.	33 1/2
Standard bacon, 12@14 lbs.	32 1/2
Standard bacon strips, 6@7 lbs.	32 1/2
Cooked hams, choice, skin on, surplus fat off, smoked	42
Cooked hams, choice, skinned, surplus fat off	43
Cooked hams, choice, skinned, surplus fat off	44
Cooked hams, choice, skinned, surplus fat off	45
Cooked hams, choice, skinned, surplus fat off	46
Cooked hams, choice, skinned, surplus fat off	47
Cooked hams, choice, skinned, surplus fat off	48
Cooked hams, choice, skinned, surplus fat off	49
Cooked hams, choice, skinned, surplus fat off	50
Cooked hams, choice, skinned, surplus fat off	51
Cooked hams, choice, skinned, surplus fat off	52
Cooked hams, choice, skinned, surplus fat off	53
Cooked hams, choice, skinned, surplus fat off	54
Cooked hams, choice, skinned, surplus fat off	55
Cooked hams, choice, skinned, surplus fat off	56
Cooked hams, choice, skinned, surplus fat off	57
Cooked hams, choice, skinned, surplus fat off	58
Cooked hams, choice, skinned, surplus fat off	59
Cooked hams, choice, skinned, surplus fat off	60
Cooked hams, choice, skinned, surplus fat off	61
Cooked hams, choice, skinned, surplus fat off	62
Cooked hams, choice, skinned, surplus fat off	63
Cooked hams, choice, skinned, surplus fat off	64
Cooked hams, choice, skinned, surplus fat off	65
Cooked hams, choice, skinned, surplus fat off	66
Cooked hams, choice, skinned, surplus fat off	67
Cooked hams, choice, skinned, surplus fat off	68
Cooked hams, choice, skinned, surplus fat off	69
Cooked hams, choice, skinned, surplus fat off	70
Cooked hams, choice, skinned, surplus fat off	71
Cooked hams, choice, skinned, surplus fat off	72
Cooked hams, choice, skinned, surplus fat off	73
Cooked hams, choice, skinned, surplus fat off	74
Cooked hams, choice, skinned, surplus fat off	75
Cooked hams, choice, skinned, surplus fat off	76
Cooked hams, choice, skinned, surplus fat off	77
Cooked hams, choice, skinned, surplus fat off	78
Cooked hams, choice, skinned, surplus fat off	79
Cooked hams, choice, skinned, surplus fat off	80
Cooked hams, choice, skinned, surplus fat off	81
Cooked hams, choice, skinned, surplus fat off	82
Cooked hams, choice, skinned, surplus fat off	83
Cooked hams, choice, skinned, surplus fat off	84
Cooked hams, choice, skinned, surplus fat off	85
Cooked hams, choice, skinned, surplus fat off	86
Cooked hams, choice, skinned, surplus fat off	87
Cooked hams, choice, skinned, surplus fat off	88
Cooked hams, choice, skinned, surplus fat off	89
Cooked hams, choice, skinned, surplus fat off	90
Cooked hams, choice, skinned, surplus fat off	91
Cooked hams, choice, skinned, surplus fat off	92
Cooked hams, choice, skinned, surplus fat off	93
Cooked hams, choice, skinned, surplus fat off	94
Cooked hams, choice, skinned, surplus fat off	95
Cooked hams, choice, skinned, surplus fat off	96
Cooked hams, choice, skinned, surplus fat off	97
Cooked hams, choice, skinned, surplus fat off	98
Cooked hams, choice, skinned, surplus fat off	99
Cooked hams, choice, skinned, surplus fat off	100

ANIMAL OILS.

Prime lard oil	19 1/2 @ 20
Extra winter strained lard	19 1/2 @ 20
Extra lard oil	15 @ 15 1/2
Extra No. 1 lard	13 1/2 @ 14
No. 1 lard oil	12 1/2 @ 13
No. 2 lard oil	12 @ 12 1/2
Pure neatfoot oil	14 @ 14 1/2
Extra neatfoot oil	13 1/2 @ 14
No. 1 neatfoot oil	12 1/2 @ 13
Acidless tallow oil	12 1/2 @ 13

FERTILIZERS.

Blood ground	3.30 @ 3.40
Hoofmeal	2.75 @ 2.85
Ground tankage, 11 to 12%	2.75 @ 2.85
Ground tankage, 6 to 10%	2.50 @ 2.75
Crushed and unground tankage	2.00 @ 2.60
Ground raw bone, per ton	26.00 @ 28.00
Ground steamed bone, per ton	20.00 @ 24.00
Unground steamed bone	16.00 @ 18.50
Unground bone tankage	13.00 @ 15.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average	\$250.00 @ 300.00
No. 2 horns, 40 lb. average	200.00 @ 210.00
No. 3 horns	140.00 @ 150.00
Horns, black and striped	40.00 @ 45.00
Horns, white	50.00 @ 55.00
Round shin bones, heavy	80.00 @ 90.00
Round shin bones, light and med.	70.00 @ 80.00
Heavy flats	60.00 @ 70.00
Light flats	50.00 @ 60.00
Thigh bones, heavy	80.00 @ 90.00
Thigh bones, light and med.	75.00 @ 80.00
Buttock bones	45.00 @ 50.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

LARD (Unrefined).

Prime, steam, cash tierces	16.72
Prime, steam, loose	16.32
Leaf, raw	16.00
Neutral lard	15.50

LARD (Refined).

Pure lard, kettle rendered, per lb.	17.00
-------------------------------------	-------

Retail Section

Meat Trade in Germany Relation of Wages to Prices— What a Price List Shows.

By A. C. Schueren

(EDITOR'S NOTE.—Mr. Schueren has just returned from a visit to Germany, and will give to readers of THE NATIONAL PROVISIONER some of his observations there from the standpoint of a meat man.

They will be of special interest to the meat trade, including retailers, sausage-makers and packers.)

When one reads the prices of meats displayed in meat shop windows in Germany at the present time, the prices in a great many instances appear to be slightly higher than in the United States.

However, when asking the proprietors as to business conditions, they all complain that people will not buy cut meat, because it is too expensive.

This fact is brought out very strongly when one considers the relation of wages to food prices, which are at the present time very abnormal in Germany.

Pot Roast Costs Half Week's Wages.

It might be summed up as follows: "10 lbs. of pot roast takes one-half week's wages."

The man who receives 80 pfennig (about 20c) per hour is a skilled workman.

For instance, a first-class bologna maker gets a weekly wage of \$9.60. He works 48 hours per week, and receives 86 pfennig per hour. From this the government immediately deducts 10% tax, and in addition there are further deductions for various kinds of health and sickness insurance.

So when the workman buys 10 pounds of boneless pot roast at 39c a pound, half of his weekly wages are gone. This is about the situation as it exists in Germany today, and shows why meat consumption is considerably decreased.

So They Eat More Sausage.

This decrease in demand for cut meats, however, seems to be offset by the increase in bologna sausage consumption. According to casing dealers, the demand for sausage casings has doubled and tripled in certain localities, due no doubt to the fact that concentrated food is in general lower in price and that the Germans still stick to their bolognas and sausages.

The price-list which is reproduced herewith is a reproduction of the retail price list in a large German city. It specifies more cuts than are usually listed by the average German butcher, as in the rural communities meat is sold "with" or "without" bones.

Seldom are specified cuts asked for. It is simply "meat with bone," or "meat without bone." This subject will be treated in a later article.

However, there is considerable food for thought in this price-list. When we compare this to an American price-list, with so many beef cuts, we must admit that the European method of selling meat—or rather, the German method—is considerably simpler.

Get High Prices for Offal.

There is also one outstanding fact, and

that is the very high prices received for table offals, or meat specialties, such as liver, kidneys, etc. Offal, which in this country is selling at low prices, sells for very high prices in Germany.

It is also a peculiar sight to see a third or fourth cut of rib roast, of the finest and choicest prime beef, standing in windows and selling at 20c a pound. Alongside of it is a much poorer grade of beef—and even soup meats—selling at 25 and 30c a pound!

The prime piece of rib roast bears the sign "Gefrierfleisch" (South American frozen beef). Many objections are raised against this high-class beef. It is prejudice, pure and simple.

(In his next article Mr. Schueren will discuss this German prejudice against frozen beef. In later articles he will describe meat trade association methods in Germany, the apprentice system, etc.)

German Retail Meat Prices

In a typical Germany city:
Prices are for German pounds=1.1 U. S. pound.
Prices are figured at 1 mark=24 cents U. S. money.

BEEF

	Per lb.
Beef tenderloins	.48 to .58
Roast beef without bones	.58 to .67
Pot roast	.34 to .39
Soup meat	.27 to .31
Beef for rouladen	.24 to .38
Beef stew	.24
Corned breast of beef	.52
Hamburger	.24

VEAL

Veal cutlets	.86
Veal chops	.53 to .58
Leg of veal	.48 to .58
Shoulder	.48 to .58
Fore-quarter veal meat	.33½ to 38½

PORK

Loin	.38½
Pork steaks	.38½

Pork cutlets	.33½
Shoulders	.29
Hams	.29
Fork roast, ready for table	.33½
Shoulder blade pieces	.29
Belly	.26½
Whole hind legs	.29½
Ears and snouts	.12
Back fat	.26½
Pork sausage	.29
Coarse pork sausage	.33½
Nurnberger pork sausage	.33½
Fat bacon	.38½
Lean bacon	.38½
Frying fat	.33½

OFFAL

Frozen beef liver	.14½
Calves' liver	.67
Hog liver	.33½
Lamb livers	.38½
Beef liver, fresh	.33½
Pork kidneys	.29
Beef kidneys	.29
Tallow, table	.19
Margarine	.21½
Bones	.12½
Calves' lungs	.24
Mutton lungs	.24
Hog lungs	.14½
Beef lungs	.09½
Beef tongues	.43
Beef tongues, without	.58

LOCAL AND PERSONAL.

Ed. Pierson has sold his meat market in Franklin, Ind., to Ray Baas.

Henry Hoffman has sold his meat market in Lebanon, Pa., to Aaron Geib.

A new meat market has been opened in Shelbyville, Ill., by Charles Burwell.

A new meat market has been opened in Fond du Lac, Wis., by Alex W. Benz, Jr.

C. A. Wadding & Son have sold their meat market in Rural Valley, Pa., to John B. Marshall.

The Farkas Meat Market in Tarentum, Pa., has been sold to Clyde Means and John Ursini.

A new meat market has been opened in Fulda, Minn., by Joseph Gerber and Joseph Fiedler.

A new meat market has been opened on Third street, Watsonville, Calif., by Marcum Brothers.

The Washington Meat Market in Port Angeles, Wash., was recently damaged by fire to the extent of \$2,000.

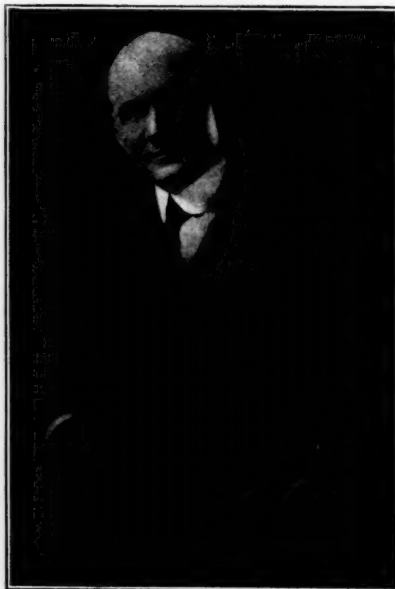
A new meat market and grocery has been opened at 1st and Quincy streets, Topeka, Kans., by G. C. Schmidt.

Russell Lehmanowsky has sold his interest in the meat market in Anselmo, Nebr., to his partner, Harold Kepler.

The meat market of Samuel Perkman, 2342 Massachusetts avenue, Cambridge, Mass., was recently destroyed by fire.

The Farmers Meat Company retail meat market in Wilbur, Wash., was recently damaged by fire with a loss of about \$2,000.

Noel Johnson has sold his interest in the Star Meat Market in Hollis, Ohio, to R. D. Willingham. The new firm is now Bell and Willingham.



A. C. SCHUEREN.

Telling Retailers How to Sell Meat

As a means of placing before retail meat dealers in large consuming centers throughout the country facts about important phases of their business, with which in many cases they may not be familiar, the National Association of Meat Councils has prepared a manual containing outlines of four meat trade meetings which will be given during the next few months in a number of Meat Council cities. The subjects of the four meetings are:

The Importance of Food Values in Selling Meat.

Meat Price Facts and the Consumer.

The Importance of Knowing How to Prepare and Serve Meats.

Selling Ready-to-Serve Meats.

In a foreword accompanying the outline, which has been sent to the secretary of every local Meat Council, it is pointed out that these four subjects cover phases of meat retailing with which every dealer should be familiar, and which will be of a direct dollar and cents value to him in increasing his volume and helping him to increase his service to the consumer.

Short and Snappy Programs.

The meetings have been planned so that the entire programme will be covered within an hour and a half, and the outlines have been constructed so that the subject can be covered entirely in two or three short talks.

The first meeting already has been held by Meat Councils in Kansas City, Minneapolis, and Milwaukee, and other local councils are expected to call a meeting within the next month.

The other three meetings will follow in all cases at regular intervals. In some cases, special speakers will be provided by the National Association, and for other talks local speakers will be procured by the meat council secretary.

Play Up the Food Values.

In discussing the importance of the meeting on food values, the manual states that most successful manufacturers of food products now are stimulating consumer demand for the product by emphasizing the food value of their commodity, and that housewives are learning through schools and women's clubs that their daily menus should be planned with regard to the nutritive properties of the foods to be served.

Then it is pointed out that the retail meat dealer is in a far better position than any other factor of the industry to reach the consumer with the facts about meat's food value and healthfulness because of his daily contact with the housewife in his store.

It is stated that a "Manual of Food Values" has been prepared for distribution to all dealers who attend the first meeting in the various localities. This booklet is to be used by the dealer and his assistants as a hand-book from which to become familiar with the food properties of meat.

The manual states that the retail dealer who calls the consumer's attention to meat's nutritional advantages will be increasing the consumer's demand for meat in general, and, hence, increasing her purchases in his shop.

Discussing Meat Prices.

The discussion of meat price facts, which will be covered in the second meeting, is to be presented in such a way as

to give the dealer definite answers to questions which housewives frequently ask about variations in meat costs and spreads between the different prices of different cuts.

The manual points out that the dealer who is unable or who does not take the time to answer such questions completely when they arise is failing to make the most of an opportunity which will enable him to do much good for the meat industry, and, likewise, for his own business.

By means of charts and a black-board talk, the dealer will be shown how the percentages of the various cuts to the entire carcass and fluctuating live stock prices are directly responsible for price spreads and changing prices.

Few consumers, the manual points out, actually understand how the laws of supply and demand regulate meat prices, and it is expected that the dealer will gain from this meeting a fund of information which will enable him to talk intelligently with the consumer on these points.

Variety in Meat Dishes.

The speakers at the third meeting tell the dealer how acquainting consumers with new methods of preparing meat and methods of preparing cuts with which they are not familiar will also increase the demand for meat.

It is pointed out that school children and housewives are being given a thorough appreciation through schools and clubs of the possibilities for variety in preparing food products and that they, more and more, are expecting retailers to give very specific information about the products they handle.

Methods by which the dealer can provide himself with information about the preparation of meat will be suggested.

The importance of pushing ready-to-serve meats will be emphasized in the fourth meeting. The dealer will be told how and why the ready-to-serve movement has grown during the last few years; why it will be to his advantage to install a ready-to-serve counter, if he doesn't already have one, and how to cash in on the demand for ready-to-serve meats.

Window and Counter Displays.

Window and counter displays are suggested for this meeting, and it is hoped that the Ready-to-Serve Display Case,

which has been officially approved by the National Association of Meat Councils, will be on display when this meeting is held in the various cities. The case has been planned to sell at a very reasonable figure, and is said to be unusually attractive and to keep the product very satisfactorily.

It is expected that several other meetings will be planned to follow those just described.

The detailed plan has been approved by leading retailers throughout the country, and those meetings which already have been given have produced an unusual amount of enthusiasm among the retailers who attended.

SUNDAY CLOSING IN MINN.

The Minnesota Retail Meat Dealers Association, under the leadership of President A. L. Zimmerman and Secretary A. J. Tupa, is conducting a vigorous fight in favor of the Sunday closing law.

The latest move in this direction was a strong protest made this week to the committee of the state legislature which is considering a bill to legalize the selling of groceries and meats on Sunday. All members were urged to attend this hearing and do their bit toward keeping this measure from being passed.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

YORK Self-Contained Refrigerating Machines

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

YORK MANUFACTURING CO.

Ice Making and Refrigerating Machinery Exclusively.

YORK,

PENNA.



New York Section

Albert Kahn, of E. Kahn's Sons Co., Cincinnati, Ohio, was a visitor in New York.

A. E. Peterson, vice-president of Wilson & Co., Chicago, was a visitor to the city.

J. A. Hawkinson, president of Allied Packers, Inc., Chicago, was in town last week.

J. Paul Dold, president of the Jacob Dold Packing Co., Buffalo, N. Y., was in New York this week.

A. E. Woolsey, of the Produce Department of Swift & Company, New York, is spending the week in Chicago.

H. L. Skellinger, district manager of Wilson & Company, New York, is making a short business trip to Chicago.

H. R. Elliott, general manager of Elliott & Company, packers in Duluth, Minn., stopped in New York for a few days this week.

Geo. M. Foster, general superintendent of John Morrell & Co.'s Sioux Falls, S. D. plant, was a visitor to New York last week.

Oscar G. Mayer of Oscar Mayer & Company, Inc., Chicago, president of the Institute of American Meat Packers, was a visitor on the floor of the New York Produce Exchange this week.

The New York Group of the Butchers' & Packers' Supply Association will hold their regular monthly meeting at the Opera Cafe on Monday evening, March 16. The meeting will be preceded by the usual dinner.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending March 7, 1925: Meat.—Manhattan, 892 lbs.; Brooklyn, 351 lbs.; Total, 1,243 lbs. Fish.—Brooklyn, 347 lbs. Poultry and Game.—Manhattan, 7,273 lbs.

When R. W. Neuburger, president of the National Butchers' & Packers' Supply Association accepted office, he fixed a definite goal of active and associate members to gain during his administration. As a start towards that goal, five associate and four active members have been added to the roster in recent weeks. The new national secretary is DeWitt C. Reed.

For the last few years Ye Olde New York Branch, United Master Butchers of America, have held an old-timers' night. This year the annual event will be held on St. Patrick's Day, March 17, at the Aldine Club, 200 Fifth Avenue. There will be a short meeting, dinner and smoker with entertainment and music. From present indications this affair will be larger than ever. This Branch meets on the first and third Tuesday of the month.

The Hotel and Restaurant Supply Credit Association, which has been in a more or less formative state up to the present time, has become a permanent organization and will start out next week on an active campaign to increase membership. At the meeting on Monday afternoon an assistant secretary was engaged to look after the details, devoting all his time to association work. For the present the association will have temporary offices in

the U. S. Creditmen's Association at 320 Broadway.

Election of officers, report of entertainment committee and report of the Meat Council meeting were the principal subjects taken up at the meeting of the Ridgewood Branch of the United Master Butchers of America last week. The following officers were elected for the ensuing year: President, Charles Raedle, Jr.; first vice-president, Frank Apple; second vice-president, John Schroener; financial secretary, F. C. Riester; recording secretary, Ed. Rath; corresponding secretary, L. Schaefer; treasurer, Theo. Meyer; warden, Alfred Haas. The report of the entertainment committee showed a healthy balance in the treasury, and the membership at large promised their loyal support so that even greater results would be accomplished this year. The meeting was most enthusiastic. This Branch meets on the first and third Tuesday of each month.

Washington Heights Branch of the United Master Butchers of America, which has been doing such wonderful work in building up its membership and finances in the last few years, had a very enthusiastic and interesting meeting on Monday evening. Edward Schmelzer, one of its active members, who has been unable to attend meetings because of ill health, was welcomed from the chair and was called upon for a talk. Mr. Schmelzer spoke on organization work and his wonderful outline on activities in this direction were highly appreciated. Charles Schuck, national and state treasurer, spoke on the proposed California trip, giving the itinerary and urging members to join as soon as possible. The branch is contemplating entertaining the members and their wives or sweethearts sometime next month. H. Lefker spoke on the income tax. This Branch meets on the second and fourth Monday.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

NEW SECRETARY FOR N. B. P. S. A.

The National Butchers' and Packers' Supply Association has just appointed a secretary to succeed H. L. Pfeiffer, who recently resigned after several years of service. The new secretary is De Witt C. Reed.

Mr. Reed is a lawyer and is a native of New York City. He has had several years' experience in trade organization and chamber of commerce work. He was formerly membership secretary of the New York Board of Trade and Transportation, and was at one time assistant secretary of the Jacksonville, Fla., Chamber of Commerce.

The secretary's office is in the Hudson Terminal Building, New York, and any correspondence for the association should be addressed to him at Room 471, 50 Church street, New York.

LOCAL AND PERSONAL.

J. L. Core has sold his meat market in Melbourne, Ia., to Charles J. Schneider. Cyril Feryn has sold his Palace Meat Market in Marshall, Minn., to M. C. Hirmer.

Ray Ball has sold his meat market in Little Falls, Minn., to Julius Pirk and his son Edward.

Emil Gust has sold his meat market in Baraboo, Wis., to John and Edward Bauer.

The meat market located at 1452 Roosevelt avenue, Indianapolis, Ind., has been sold to J. E. Meyers.

A new meat market has been opened in Fond du Lac, Wis., by Paul Schlei.

George May has purchased the interest of his partner, Roy Kolstedt, in the Badger Cash Meat Market, located in Burlington, Wis.

Howard Draucker has sold his Keystone Meat Market in Keystone, Nebr., to J. S. Starkey.

G. W. Hewlett has sold his City Meat Market in Springdale, Ark., to F. F. King & Son.

A new meat market has been opened in Millington, Mich., by Frost & Marsh.

A new meat market, known as the Union Meat Market, has been opened in Marshfield, Ore., by J. E. Ford.

A new meat market has been opened in Englewood, Calif., by Otto Lippman and Thomas Stahl.

Geo. P. Mielck and Carl L. Koellmer have engaged in business at 528 Main street, Oregon City, Ore., as Standard Meat Market.

Chas. L. Howard has sold his interest in the Mt. Hood Meat Market, Hood River, Ore., to Beaudion & Taylor.

Cle Elum Meat Co., Cle Elum, Wash., has changed its name to Birkmaier Meat Co., Inc.

Geo. Wold and John Argianas have opened Lincoln Market at 8th and Main street, Vancouver, Wash.

Chas. Lindbloom and Henry Peterson have purchased the meat business of J. E. Young, Genoa, Nebr.

Chas. Chase has purchased the meat market of Thomas Donald, Big Springs, Nebr.

Gust Sigren has purchased the interest of his partner, M. Marquis, in the Quality Market, McCook, Nebr.

Murray J. Williams is about to construct a brick building in which he will open a meat market in Rathdrum, Idaho.

H. H. Plumeau and Bert Peck have engaged in the meat business in McMinnville, Ore.

The Eddon Meat Market in Long Creek, Ore., has been purchased by C. W. Walton.

J. F. Burich has opened the Oregon Meat Market in Bend, Ore.
Fred Crow has succeeded to the meat business of Colbery & Crow, Frederick, Okla.

Earl A. Cook has purchased the Premium Market at 106 E. Walnut street, Salina, Kas.

J. H. Gardner has purchased the E. A. Siler meat business, Fredonia, Kas.

Alfred Gresler has purchased the Oketa Meat Market, Oketo, Kas., from C. A. Phillippi.

Robert Cross, proprietor of the Sylvan Meat Market, Sylvan Grove, Kas., has purchased the Pedersen Market, and consolidated the two.

Dorst & Baster have purchased the meat business of E. W. Reed, Dodge City, Kas.

Art Bourks has sold his meat market in Ashland, Neb., to L. S. Armstrong.

Greyson & Leffler have engaged in the meat business in Beemer, Neb.

Wilcox & Son have purchased the Sanitary Meat Market, Milbank, S. D., from F. C. Ewald.

L. L. Lockwood has been succeeded in the meat business in Holdrege, Neb., by David & Lockwood.

Wm. Reische has opened a meat market in the Farmer's Store, Chadron, Neb.

C. H. Miller is about to engage in the meat business in Anita, Neb.

Henry Lorge has engaged in the meat business in Randolph, Neb.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

KALAMAZOO BOILER COMPANY
SUCCESSORS TO BOILER DEPARTMENT OF CLARK ENGINE & BOILER CO.
BOILERS - COOKERS - KETTLES
RENDERING TANKS - SMOKE STACKS
RANSOM - CHURCH - WILLARD - AND - PARK - STREETS
KALAMAZOO, MICHIGAN

**Standard 1500-lb.
Ham Curing Casks**



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

Use Tycos for



Tycos Temperature Instruments
INDICATING
RECORDING
CONTROLLING

There's an Instrument for every purpose —
Taylor Instrument Companies
Rochester N.Y. U.S.A.
Canadian Plant
755a Building, Toronto, Canada
There's a Tycos or Taylor Instrument for Every Purpose

Tycos
ROCHESTER, N.Y.

Boiling
Canning
Chilling
Cooking
Curing
Deodorizing
Drying
Evaporating
Extracting
Margarine Manufacture
Refining
Rendering
Scalding
Smoking
Soap Manufacture
Sterilizing
Washing

Write for Catalogs—They're Free

1006

Foster Bros. Splitters

Designed for the particular, keen-buying, "hard-to-fool" man who knows quality tools. Among the big packers Foster Bros. Splitters have found their greatest sale. Well-balanced, with sturdy handles, they give that perfect satisfaction.

Beef Splitters—Blades 12", 13", and 14" round or flat Wood Handles, also Marlin Wrapped Handles.
Pork Splitters—Blades from 11" to 26" Marlin-wrapped handles.
Foster Bros. Splitters are Standard.

Ask your Supply House
THE BRAND IS FOSTER BROS.
Every Splitter Guaranteed
JOHN CHATILLON & SONS
Established 1835
Manufacturers of Scales and Butchers' Supplies.
85-99 Cliff Street New York City, N. Y.



Chicago Pattern Beef Splitter



Foster Bros. Pork Splitter

If you are looking for help, refer to the Classified Advertising pages.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.
612-14-16 W. York St. Philadelphia, Pa.

Importers **SPICES** Grinders
Butchers Mills Brand
40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	9.00@10.10
Cows, canners and cutters	2.00@ 2.50
Bulls, bologna	4.50@ 5.25

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	@16.00
Calves, veal, good to choice	12.50@13.75
Calves, veal, culls, per 100 lbs.	7.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	@16.00
Lambs, fair to good, per 100 lbs.	12.00@14.00
Western steers, 600@800 lbs.	15 @16

LIVE HOGS.

Hogs, heavy	@14.25
Hogs, medium	@13.75
Hogs, 140 pounds	14.00@14.25
Pigs, under 70 pounds	@13.00
Roughs	11.50@11.75

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @19
Choice, native, light	18 @20
Native, common to fair	16 @17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	16 @18
Native choice yearlings, 400@600 lbs.	18 @20
Western steers, 600@800 lbs.	15 @16
Texas steers, 400@600 lbs.	12 @14
Good to choice heifers	18 @20
Good to choice cows	12 1/2 @13 1/2
Common to fair cows	10 @12
Fresh bologna bulls	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	25 @26
No. 2 ribs	15 @16	22 @24
No. 3 ribs	11 @12	18 @20
No. 1 loins	25 @26	34 @36
No. 2 loins	18 @20	28 @32
No. 3 loins	9 @10	25 @27
No. 1 hinds and ribs	26 @28	20 1/2 @25
No. 2 hinds and ribs	18 @20	19 @20
No. 3 hinds and ribs	17 @18	17 @18 1/2
No. 1 rounds	@16	@14
No. 2 rounds	@13	13 @14
No. 3 rounds	8 @9	11 @12
No. 1 chucks	@14	14 @15
No. 2 chucks	@10	@13
No. 3 chucks	@6	11 @12
Bolognas	@6	9 @10
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@5 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	23 @24
Choice	18 @20
Good	20 @22
Medium	16 @18

DRESSED HOGS.

Hogs, heavy	@17 1/2
Hogs, 180 lbs.	@17 1/2
Hogs, 160 lbs.	@18
Pigs, 80 lbs.	@19 1/2
Pigs under 140 lbs.	@19 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	31 @32
Lambs, poor grade	28 @30
Sheep, choice	20 @22
Sheep, medium to good	16 @18
Sheep, culls	14 @15

SMOKED MEATS.

Hams, 8@10 lbs. avg.	23 @24
Hams, 10@12 lbs. avg.	23 @24
Hams, 12@14 lbs. avg.	23 @24
Picnics, 4@6 lbs. avg.	15 1/2 @16
Picnics, 6@8 lbs. avg.	15 1/2 @16
Rollettes, 6@8 lbs. avg.	16 1/2 @17
Beef tongue, light	30 @34
Beef tongue, heavy	35 @40
Bacon, boneless, Western	28 @30
Bacon, boneless, city	23 @25
Pickled bellies, 10@12 lbs. avg.	21 @23

FRESH PORK CUTS.

Pork loins, fresh, Western, 10-12 lbs. avg.	28 @29
Shoulders, Western, 10@12 lbs. avg.	18 @19
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	40 @45
Shoulders, city, 10@12 lbs. avg.	17 @18
Shoulders, Western, 10@12 lbs. avg.	18 @19
Butts, boneless, Western	22 @23
Butts, regular, Western	23 @24
Hams, city, fresh, 8@10 lbs. avg.	23 @24
Hams, Western, fresh, 10@12 lbs. avg.	23 @24
Picnic hams, Western, fresh, 6@8 lbs. avg.	15 @16
Pork trimmings, extra lean	19 @20
Pork trimmings, regular, 50% lean	14 @15
Spare ribs, fresh	14 @15
Leaf lard, raw	18 @19

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	@ 90.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 70.00
Black hoes, per ton	40.00@ 50.00
Striped hoes, per ton	40.00@ 50.00
White hoes, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@140.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@30c	a pound
Fresh steer tongues, L. C. trim'd	@38c	a pound
Calves' heads, scalded	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@55c	a pound
Beef kidneys	@16c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@23c	a pound
Oxtails	@15c	a pound
Hearts, beef	@ 8c	a pound
Beef hanging tenders	@18c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2 1/2
Breast fat	@ 4 1/2
Edible suet	@ 5 1/2
Cond. suet	@ 4
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white	23	26
Pepper, Sing., black	14 1/2	17 1/2
Pepper, Cayenne	11	15
Pepper, red	22	
Allspice	11	14
Cinnamon	11 1/2	14 1/2
Coriander	5 1/2	8 1/2
Cloves	27	32
Ginger	26	29
Mace	1.05	1.10

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	27	2.90	2.95	3.15	3.85
Prime No. 2 veals	25	2.70	2.70	2.90	3.60
Buttermilk No. 1	24	2.55	2.60	2.80	...
Buttermilk No. 2	22	2.35	2.35	2.55	...
Branded Gruby	19	1.95	1.95	2.15	2.40
Number 3	...	At value

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Bags per lb.
Double refined saltpetre, granulated	6 1/2c	6 1/2c	
Double refined saltpetre, small crystal	7 1/2c	7 1/2c	
Double refined nitrate soda, granulated	4c	3 1/2c	
In 25 barrel lots:			
Double refined saltpetre, granulated	6 1/2c	6c	
Double refined saltpetre, small crystal	7 1/2c	7c	
Double refined nitrate soda, granulated	3 1/2c	3 1/2c	
Carload lots:			
Double refined nitrate soda, granulated	3 1/2c	3 1/2c	
Double refined saltpetre, granulated	6c	5 1/2c	

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	30 @33
Westerns, 48 to 54 lbs. to dozen, lb.	28 @31
Western, 43 to 47 lbs. to dozen, lb.	28 @30
Western, 36 to 42 lbs. to dozen, lb.	25 @28
Western, 30 to 35 lbs. to dozen, lb.	25 @28
Chickens—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	35 @37
Western, 48 to 54 lbs. to dozen, lb.	33 @36

Western, 43 to 47 lbs. to dozen, lb.	32 @34
Western, 36 to 42 lbs. to dozen, lb.	29 @31
Western, 30 to 35 lbs. to dozen, lb.	29 @31

Fowls—fresh—dry packed—12 to box, fair to good:

Western 60 to 65 lbs. to dozen, lb.	27 @28
Western, 55 to 59 lbs. to dozen, lb.	27 @28
Western, 48 to 54 lbs. to dozen, lb.	27 @29
Western, 43 to 47 lbs. to dozen, lb.	25 @27
Western, 36 to 42 lbs. to dozen, lb.	23 @25
Western, 30 to 35 lbs. to dozen, lb.	21 @23

Ducks—	
Western, fancy, bbls.	27 @28

Squabs—	
White, 12 lbs. to dozen, per dozen	11.00@12.00
White, 10 lbs. to dozen, per dozen	9.50@10.00
Culls, per dozen	1.50@ 3.00

LIVE POULTRY.

Fowls, via freight, including premiums	@33
Old roosters, via freight	@16
Ducks, nearby, via express	@30
Turkeys, via express	@40
Geese, via express	@25
Pigeons, per pair via freight or express	@70
Guineas, per pair, via freight or express	@70

BUTTER.

Creamery, extras (92 score)	@44
Creamery, firsts (90 to 91 score)	42 @43 1/2
Creamery, seconds	36 1/2 @38 1/2
Creamery, lower grades	34 @36

EGGS.

Fresh gathered, extras, per doz.	31 @32
Fresh gathered, extra firsts	29 1/2 @30 1/2
Fresh gathered, firsts	28 @29
Fresh gathered, checks, fair to choice dry	@26

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.	@2.70
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York	@2.90
Blood, dried, 15-16%, per unit	@3.50
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs., spot	@2.68
Soda Nitrate, in bags, April	@2.69
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.50@10c
Tankage, unground, 9-10% ammonia	2.80@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@29.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@34.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16%	@ 9.50

Potash.

Kalnit, 12.4% bulk, per ton	@ 7.75
Manure salt, 20% bulk, per ton	@10.25
Muriate in bags, basis 80%, per ton	@33.00
Sulphate in bags, basis 90%, per ton	@44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending March 5, 1925:

	February	27	28	Mar. 2	3	4	5
Chicago	43 1/2	43 1/2	44 1/2	45	45 1/2	46 1/2	46 1/2
New York	43	44	45	46	46 1/2	47	47
Boston	43	44	44	44	44 1/2	46 1/2	46 1/2
Philadelphia	43 1/2	45	45	46 1/2	47	47 1/2	47 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

43	43	44	44 1/2	45	46
----	----	----	--------	----	----

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year	—Since Jan. 1— 1925.	1924.
Chicago	29,379	25,803	40,616	424,636	529,544
New York	37,094	41,172	35,590	505,697	481,912
Boston	11,068	10,621	13,487	147,391	168,228
Phila.	11,451	9,505	16,503	135,406	168,089
Total	89,022	87,101	106,196	1,213,130	1,337,768

Cold storage movement (lbs.):

	In Mar. 5	Out Mar. 5	On hand Mar. 6	Cor. day, 1924.
Chicago	3,160	185,900	4,527,490	997,178
New York	6,000	244,180	5,538,272	2,937,463
Boston	3,720	157,872	3,769,854	933,037
Philadelphia	2,280	72,116	1,487,771	456,568
Total	15,160	680,068	15,123,377	5,324,271



ALLIED PACKERS

INCORPORATED

CHICAGO, ILL.
U. S. PLANTS

Western Packing & Provision Co., Chicago, Ill.

Parker Webb Co.	Detroit, Mich.	F. Schenk & Sons Co. ...	Wheeling, W. Va.
Chas. Wolff Packing Co.	Topeka, Kans.	W. S. Forbes & Co., Inc. ...	Richmond, Va.
Klinck Packing Co., Buffalo, N. Y.			

CANADIAN PACKING COMPANY PLANTS

Toronto	Montreal	Hull	Peterboro	Brantford
---------	----------	------	-----------	-----------

We solicit your carload inquiries on

Pure Lard	Sweet Pickled Meats	Neutral Lard	Tankage
Fresh Meats	Barrelled Pork and Beef	Lard Substitute	Sausage and Casings
Dry Salt Meats	Trimming	Hides	Tallow and Greases



foods of
Unmatched
Quality

ESSKAY

QUALITY

Hams, Bacon, Lard, Sausage
SOUTHERN ROSE COMPOUND

The Wm. Schluderberg-T. J. Kurdle Co.

Meat Packers

Baltimore, Md.

HORMEL

GOOD FOOD

**PORK, BEEF
and VEAL**

A Full Line of Fresh and Dry Sausage.

**AUSTIN,
Minnesota**

St. Louis Independent Packing Co.

Mixed Cars Beef, Pork, Sausage & Provisions

We own and operate S. L. I. X. Refrigerators and Tank Cars


Branch House: PITTSBURGH, PA. Main Office and Packing House: ST. LOUIS.


Eastern Representatives: Boston, C. E. Dorman; New York, L. M. Christian and W. B. Cassell & Co.; Baltimore, W. B. Cassell Co.

F. G. VOGT & SONS, Inc. Philadelphia, Pa.

Packers of Highest Quality Pork Products

Pure Refined Lard: VOSCO and VALIANT Brands





HAMS
BACON
LARD
AND
SAUSAGE

ARNOLD BROS.

INCORPORATED

Packers

656-666 West Randolph St., Chicago

EASTER BRAND

Meat Food Products

25 Metcalf St.

THE DANAHEY PACKING CO.

Buffalo, N. Y.

United Dressed Beef Company J. J. Harrington & Company

CITY DRESSED BEEF, LAMB AND VEAL

Packer Hides, Oleo Oils, Stearine, Cracklings,
Stock Food, Tallows, Horns, and Cattle
Switches, Pulled Wool and Pickled Skins

43RD AND 44TH STREETS
FIRST AVE. AND EAST RIVER

NEW YORK CITY

TELEPHONE MURRAY HILL 2300

George Kern, Inc.

Manufacturers of

Wholesale Provisioners

244-352 West 38th Street
NEW YORK CITY

High Grade Bologna, Sausages, Hams, Bacon, Pure Lard

J. T. McMILLAN COMPANY, St. Paul Minn.
PACKERS AND PROVISION DEALERS

Write or wire us when you wish to buy the finest quality of Lard or S. P. Meats

HEIL PACKING CO.

ST. LOUIS

Complete Line of Pork Products Hams, Bacon, Lard

CONSOLIDATED DRESSED BEEF CO., STOCK YARDS **PHILADELPHIA**
30th and Race Sts.
CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York

EAST SIDE PACKING CO., East St. Louis, Ill.
Pork and Beef Packers

EXPORTERS AND SHIPPERS OF STRAIGHT AND MIXED CAR LOADS OF BEEF AND PROVISIONS
F. C. ROGERS, 431 W. 14th St., New York City; 267 N. Front St., Philadelphia, Pa., Representative

CORKRAN, HILL & CO.

BEEF AND PORK PACKERS

Dressed Beef, Butter, Cheese, Eggs and Butterine

PACKING HOUSE AND GENERAL OFFICES, Union Stock Yards, BALTIMORE, MD. City Market 221-27 S. Howard St.



Underwood Brand

Quinta Packing Company

Pork Packers

Manufacturers of High Grade Sausage

Chicago, U. S. A.

JACOB DOLD PACKING CO.

Packers and Provisioners



A Full Line of Packing House Products
Animal, Poultry Foods and Fertilizer

Buffalo

Wichita

Omaha

Liverpool



ASK THEM!

ONE HUNDRED of the leading packers and wholesalers of the Middle West, East and South are selling HAMMOND'S



MISTLETOE—KO-KO

and other brands of

Oleomargarine

Let us refer you to some of them—they can tell you interesting things about the possibilities of our line

The G. H. Hammond Co.

CHICAGO, ILL.

Paradise

Brand

Hams Bacon Lard

Theururer-Norton Provision

Company

CLEVELAND

Packers OHIO

WHITE LILY BRAND HAMS AND BACON

"Try 'em—they're different"

DUNLEVY-FRANKLIN COMPANY, PITTSBURG, PA.



ESTABLISHED 1884

Hams Bacon Lard

Dry Salt Meats
Green Meats
Sweet Pickled Meats

MILLER & HART, Chicago

FIDELITY

BRANDS OF

HAMS BACON
LARD SAUSAGE

SURELY SATISFY

PIGS' FEET in glass jars
Wonderful Sellers

Made by

T. M. SINCLAIR & CO., Ltd.

Cedar Rapids, Iowa

BRANCH HOUSES—

520 Westchester Ave. 81 South Market St.
New York Boston, Mass.
Portland, Ore. Seattle, Wash.
Chicago, Ill.

Brennan Packing Co.

PORK PACKERS

Quality Our Hobby

Write or Wire Us for Prices

Cor. Thirty-Ninth St.
and Normal Ave.

U. S. YARDS
CHICAGO



From the very Center of the
Hog Belt of Iowa

Located as we are, in the center of the corn and
hog belt of Iowa, enables us to put into

**Decker's
LOWANA
Pork Products**

that delicious tenderness and flavor for which
Iowa Porkers have become world-famed, and
there's the secret of the supreme goodness of
Decker's Lowana Hams, Bacons and pure leaf lard.

We solicit inquiries from carload buyers
of all green and cured cuts.

JACOB E. DECKER & SONS
MASON CITY IOWA

GUGGENHEIM BROS.

CHICAGO, ILL.

U. S. YARDS

Dressed Beef

High Grade Boneless Beef Cuts—Sausage Materials and Beef Hams

BARREL BEEF — CASINGS, ETC.

—Export—

QUALITY SERVICE

Sausage Meats, Beef
Cuts and Choice
Dried Beef

HARRY
MANASTER & BRO.

1018-1032 West 37th Street
U. S. Yards
CHICAGO, ILL.



GREENWALD PACKING CORPORATION

BALTIMORE, MD.

Dependable Brand Products

Beef Lamb Veal Sausage
Cooked Hams Chipped Beef Lard Cooked Tongues

HEITZEL & COMPANY

PACKERS



1737-1815 LARRABEE STREET.

CHICAGO

TELEPHONE
LINCOLN 7110
PRIVATE EXCHANGE
BLL DEPARTMENT

NORTH PACKING & PROVISION CO.

MANUFACTURERS NORTH STAR BRAND PORK PRODUCTS

Packers, Jobbers and Exporters of Provisions

New York Office Boston Store General Office and Packing Houses
444 PRODUCE EXCHANGE 87 SOUTH MARKET STREET SOMMERVILLE, MASS.

C.F. Vissman & Co., Inc.

Louisville, Ky.

Dressed Beef
Derby Brand

Hams

Bacon

Lard

Straight and Mixed Cars
Green or Cured Meats

HATELY BROTHERS COMPANY CHICAGO

PURE LARD AND MEATS FOR EXPORT

A. H. March Packing Co. Pork Packers

ASK FOR THE Celebrated Diamond A. H. M. Brand
Hams, Bacon and Lard Known Since 1873 BRIDGEPORT, PA.

Choice City Dressed Pork Products

OUR city dressed pork products include all Fresh Pork Cuts, Boiled Ham, Sausage, Supreme Ham and Bacon. For high uniform quality, these products are excelled by none.

JOSEPH STERN & SONS

Branch of the North American Provision Company
616 West 40th Street, New York City

The Rath Packing Co., Waterloo, Iowa

Pork and Beef Packers

BLACKHAWK HAMS AND BACON

STRAIGHT AND MIXED CARS OF PACKING HOUSE PRODUCTS

The Cudahy Packing Company U.S.A.

CHICAGO OMAHA KANSAS CITY SIOUX CITY LOS ANGELES SALT LAKE WICHITA

Puritan Hams—Bacon—Lard

JOHN J. FELIN & CO., Inc.

4142-60 GERMANTOWN AVENUE
PHILADELPHIA

PORK AND BEEF PACKERS AND SAUSAGE MANUFACTURERS
PHILADELPHIA SCRAPPLE IN SEASON
NEW YORK BRANCH, 407-9 W. 13th STREET

1874

BOYD, LUNHAM & CO. PACKERS and LARD REFINERS

1925

Office
208 So. La Salle Street

CHICAGO, ILL.

Packinghouse
Union Stock Yards

The Independent Packing Company

Forget-Me-Not
Brand

PURE LARD

Branch Offices—Produce Exchange, New York; 113 State Street, Boston; 31 North John Street, Liverpool, England

Union Stock Yards, Chicago
Beef and Pork Packers and Provisioners

HAMS AND BACON

Curers of Finest and Select Brands

Manufacturers of
Sausages and Specialties
of all kinds

The J. & F. Schroth
Packing Co.
Cincinnati, Ohio

FOUNTAIN
1871 BRAND 1925
PRODUCTS

Carload Shippers of
Green, Sweet Pickle and
Dry Salt Meats

KREY ^{BEEF AND PORK PACKERS} ST. LOUIS, U. S. A. KREY

X-RAY BRAND—HAMS-BACON-LARD

EXPORTERS-SHIPPERS of MIXED CARS-PORK, BEEF & PROVISIONS, FANCY SAUSAGE

Cable Address: KREY, St. Louis. Eastern Representatives: Boston, J. R. POOLE CO.

DETROIT Sullivan Packing Company MICHIGAN

PRODUCERS OF

Cadillac Hams Bacon Sausage Lard

CARLOAD SHIPPERS OF DRY SALT, GREEN AND PICKLED MEATS

PITTSBURGH PROVISION & PACKING CO., BEEF AND PORK PACKERS

MANUFACTURERS OF

Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc.
Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected

THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON

Union Stock Yards
PITTSBURGH, PA.



CONRON BROS. COMPANY

One of Greater New York's
Largest Distributors of

Dressed Meats Provisions

Dressed Poultry,
Butter, Eggs, Etc.

Railroad facilities for unloading cars
directly into our houses

If You Are Shipping the Goods We
Handle Get in Touch With Us

Manufacturers of
High Grade Provisions

Under U. S. Government Supervision
U. S. Inspection No. 1009

Ridgefield Brand

Ham, Bacon, Sausages and Lard

Packing House:
643 to 645 Brook Avenue, Bronx

West Harlem Market:
12th Ave. & 131st St., Manhattan

Gansevoort Market:
10th Ave., 13th to 14th Sts.,
Manhattan

Hotel, Steamship & Cut Meat Dept.:
447-449 W. 13th St., Manhattan

Fort Greene Market:
189-191 Ft. Greene Place, Brooklyn

General Offices:
40 Tenth Ave., New York

The Columbus Packing Company



Pork & Beef Packers

Columbus, Ohio
Seven Schenk Bros., Managers

ESTABLISHED 1846 The Layton Company

Pork Packers & Curers
of Choice Selected

Hams and Bacon

and Renderers of
Guaranteed Pure Lard
Quality Our Hobby for 79 Years
Milwaukee, Wisconsin.

Wilmington Provision Co.

Wilmington, Delaware



Slaughterers of
Hogs, Cattle, Lambs, Calves

Manufacturers of
Fine Sausage

U. S. Government Inspection



KINGAN & Co.

PORK and BEEF PACKERS

Producers of the Celebrated

"RELIABLE"

Brand

HAMS—BACON—LARD

Main Plant at
INDIANAPOLIS, INDIANA

Branches at
NEW YORK, N. Y.
SYRACUSE, N. Y.
JACKSONVILLE, FLA.
TAMPA, FLA.
RICHMOND, VA.
NORFOLK, VA.
ATLANTA, GA.
LOS ANGELES
PHILADELPHIA, PA.
HARRISBURG, PA.
PITTSBURGH, PA.
BALTIMORE, MD.
WASHINGTON, D. C.
COLUMBUS, O.
SAN FRANCISCO

Boneless Beef and Veal
CAR
LOTS
BARREL
LOTS



742-44 W. 45th Street
CHICAGO

Price Quality Service

Oscar Mayer & Co.
Packers

Approved

HAMS - BACON
LARD - SAUSAGES

"Unusually Good"

Chicago Washington Madison
New York Boston Milwaukee

T. T. KEANE CO.

Washington
Dressed Beef

General Offices: Hotel Supplies:
619-621 B. St., N. W. 618 Penn Ave., N. W.

Washington, D. C.

Abattoir, Bennings, D. C.

Real Sausage Co.

2710, 2712, 2714 Poplar Avenue Chicago, Ill.

High Grade Provisions, Sausages,
Bolognas, Pickled and Smoked Meats

Telephone Victory 7200
Private Exchange
all Departments

CONSOLIDATED RENDERING COMPANY

General Office

40 North Market Street

Boston, Mass.

MANUFACTURES TALLOW, GREASE, OLEO OIL AND STEARINE
DEALERS IN HIDES, SKINS, PELTS, WOOL AND FURS

EMIL KOHN, Inc. NEW YORK, N. Y.

Office and Warehouse:
407 East 31st Street
NEW YORK, N. Y.
Caledonia 0113-0124

Ship us a small Consignment and see
how much better you can do. Results
Talk! Information gladly furnished.

Calfskins

The International Provision Co.

PACKERS AND EXPORTERS OF

FINE PROVISIONS

33 to 43 Degraw St., BROOKLYN, N. Y.
Cable Address, Hazelyork, Brooklyn


J. M. Denholm Bros. & Co.
Beef and Pork Packers

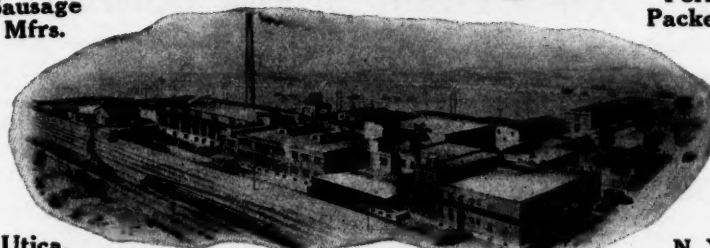
Manufacturers of the Famous Keystone

Hams, Bacon and Lard

PITTSBURGH, PA.

Since 1827 **JOHN MORRELL & Co.** Since 1827
Curers of
"MORRELL'S PRIDE" MEATS
Sausage—Canned Food Products—Mince Meat
"Red Letter" and "Snow Cap" Brands Lard
FRESH BEEF, PORK, VEAL, MUTTON, ETC.
Ottumwa, Iowa Sioux Falls, S. D.



C. A. Durr Packing Co. Sausage Mfrs. Pork Packers

Utica, N. Y.

ARBOGAST & BASTIAN COMPANY
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
MEAT PACKERS and PROVISION DEALERS
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

John P. Squire & Company
Established 1842
Pork Packers
NEW YORK OFFICE 211 Produce Exchange
P. O. Box 5325 BOSTON, MASS.
PACKING HOUSES Cambridge, Mass.

CHICAGO PACKING COMPANY, Packers
Union Stock Yards, Chicago, Ill.
Beef Department in personal charge of **GEORGE COOK**

They Sell on Sight
Frankfurters
Corned Beef Boiled Ham
Head Cheese Meat Loaf
Tongue, Bacon, Bolognas
Otto Stahl's Delicious!
"Ready to Eat Meats"
Deliicatessens—Meat Markets—Food Shops Served
3rd AVE. AT 127th ST., NEW YORK


J. S. HOFFMAN COMPANY, Inc.
EXPORTERS—IMPORTERS
CHEESE - SAUSAGE - CANNED MEATS
CHICAGO WE HAVE BUILT OUR REPUTATION ON—QUALITY AND PRICE NEW YORK

1864 **LOUIS PFAELZER & SONS, Inc.** 1925
UNION STOCK YARDS, CHICAGO, ILL.
Shippers of Straight and Mixed Car Loads Beef, Pork, Lamb and Provisions
DOMESTIC and EXPORT
We specialize in Boneless Meats and Beef Cuts.
"Sun" Brand Hams, Bacon and Lard

C. A. Burnette Co. **Quality**
827-839 W. 22nd St., Chicago, Ill.
Car or Barrel Lots Solicited
Sausage Material, Beef Hams
Beef Cuts, All Grades

"None Better in the Country"
SHAHER'S MEAT PRODUCTS
Shafer & Company
Lombard St. from 5th to 8th
BALTIMORE, MD.
Howard R. Smith, President

The E. KAHN'S SONS CO.
Beef and Pork Packers
"American Beauty"
Ham Bacon Lard
Car-load shippers of
Fresh Dressed Beef
and Calves
Send us your inquiries
Cincinnati, Ohio

Cross, Roy, Eberhart & Harris

Postal Telegraph Building
CHICAGO, ILL.

Brokers

Established 1893

Provision Dept.

Handled by practical men in packing-house buying and selling.

A. E. Cross Lacy J. Lee
E. L. Roy Z. K. Waldron
A. L. Eberhart E. L. Hicks, Jr.

Grain Dept.

Siebel C. Harris

Specializes on "Hedging" and
"Spreading" business.

MEMBERS:

Chicago Board of Trade
Minneapolis Chamber of Commerce
Winnipeg Grain Exchange
New York Produce Exchange
Duluth Board of Trade

OWNERS AND OPERATORS OF

White City Provision Co.

A modern curing and storage warehouse

Fred B. Carter BROKER

Packing House Products

24 So. Delaware Ave.
Philadelphia, Penna.

VINCENT & CO., INC.

Brokers
Specializing Carload Lots
Packinghouse Products
Wire us your offerings
JACKSONVILLE, FLA.

Do you make Sausage?

DAILY IMPORT DATA }
SEMI-WEEKLY MARKETS } ON CASINGS

Published by Manifests Service Co.,
P. O. Box 1250, City Hall Sta., New York City.

E. W. SKIPWORTH TRAFFIC

Rates—Claims—Service
Analyzed—Packers Every-
where are Satisfied
Clients

912-914 Webster Bldg.
"Across from the Board" CHICAGO

JAMES KNOWLES

Broker
Provisions and all
Packing House Products
20 Blackstone St., BOSTON Cross Code

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

ARTHUR DYER

BROKER

318-320 Produce Exchange
New York, N. Y.

Specialties: All packing house product; all
canned goods.
Codes: Armaby's Cross.
Territory Covered: New York City and ad-
jacent.

References: Anyone and everyone who knows
me: Battery Park National Bank.
Established twenty years and, like Johnnie
Walker, still going strong. On the base for
more business of the straight, clean-hitting
style. No curves or spit balls or anything
of that sort.

Chas. D. Kouterick

Inc.

BUYERS and SELLERS

Cracklings Tallows
Tankage Blood
Greases Bones

23 Beaver Street

New York

Cable Address BYDUOTS00.

Packing House By-Products Co., Inc.
40 Rector Street, New York
Tallow, Grease, Hair, Horns,
Hoofs, Bones, Tankage,
Rough Ammoniates

H. C. ZAUN

BROKER IN

PORK AND BEEF PRODUCTS

Consignments Receive Prompt Attention

410 PRODUCE EXCHANGE

NEW YORK

WIRE

PHONE

D. GECK, Inc.

30 Maiden Lane, NEW YORK Phone John 1519

We intend to become the largest handlers of

CRACKLINGS AND TANKAGE

TALLOW AND GREASES

in these United States. Watch us grow.

W. P. Battle & Co.

Cotton Seed Products

57 & 58 PORTER BLDG.

Memphis,

Tenn.

MASON HARKER CO.,

Inc.

"Cincinnati Tallow and Grease Exchange"

Brokers

Tallow, Grease, Soap Oils, Glycerine
Barrels, Drums

Offerings and inquiries solicited.

Classified Advertisements.

Plants for Sale

Retail Meat & Grocery Business

For sale, retail meat and grocery business at Douglas, Ariz. Established over twenty years. First-class fixtures. Present owner going out of retail business. FS-840, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Meat Market

For sale, first-class meat market in the business center of Davenport, Iowa. Long established and doing good business. Will sell cheap if taken at once. Good opportunity for some one. FS-833, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Modern Sausage Factory

Money making, modern sausage factory, with wonderful future, for sale at a very reasonable price. O. F. Rustad, Sherman Hotel, St. Paul, Minn.

Plant for Sale or Lease

Completely equipped packing plant in perfect condition, ready to operate; 35 miles from St. Paul. Write W. H. Casey, New Richmond, Wis.

Sausage Factory

For quick sale, modern and complete sausage factory, 25,000 lbs. weekly. Ice machines, coolers, low labor cost. Doing nice meat and provision business. Quick freight service from Chicago. Terms, cash. Real bargain. Lease on building may be negotiated. Moderate amount cash. Supply references in writing. FS-838, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Meat Market

For sale, finest equipped meat market with largest retail trade in the city of Albany, N. Y. Inquire of A. Stern, 36 State Street, Albany, N. Y.

WANTED AND FOR SALE

Advertisements under this head \$2.00 per inch per insertion. Remittance must accompany order.

Plants for Sale

Wholesale Produce House

For sale, produce house, fully equipped. Located in heart of Minneapolis wholesale district. Equipment consists of 10-ton York ice machine, 15 steel poultry batteries and all other equipment necessary for operating large business. Three floors and full basement, approximately 15,000 square feet of floor. Best refrigerator in town. Have ten years lease with an option on buying property at very small figure. Give this your attention if interested. It will be worth your while. For further particulars wire or write A. L. Gainer, 3410 Third Ave., South, Minneapolis, Minn.

Middle West Plant

For sale, well established packing plant, doing large business. Located in middle west; best live stock producing state. All latest equipments in machinery and cold storage. Good land to produce hay and corn; plenty of water. Near two railroads with best shipping facilities. Great future for men who know live stock and butchers' business. Present owners wish to retire. FS-847, The National Provisioner, Old Colony Bldg., Chicago, Ill.

For Sale

Pork Tenderloins

For sale, pork tenderloins. Always on hand. Prices on request. Bernard S. Pincus, 454 North American Street, Philadelphia, Pa.

Equipment for Sale

Viscera Inspection Table

For sale, at bargain, one viscera inspection table. Used only two weeks. Capacity one hundred to three hundred hogs per hour. Mechanical Manufacturing Co. make. Guaranteed as good as new. Milner Provision Co., Frankfort, Indiana.

Rendering Tank

For sale, one new rendering tank, 5'x8', 3/4-in. shell, 1/4-in. inverted head, 1/4-in. cone 18-in. deep flanged for 10-in. valve, 11x15-in. manhole, 3 draw-off flanges. \$400.00 f. o. b. car. Henry Fischer Packing Co., Louisville, Ky.

Equipment for Sale

Freezing Tanks

Freezing tanks for sale; 15-ton raw water tank, \$2,500; 10-ton raw water tank, \$1,500. Used three months. Charles Jacobowitz, 1382 Niagara Street, Buffalo, N. Y.

Pork Packing Machinery

For sale, Enterprise chopper, No. 166, complete with knives and plates, also pigs' foot cleaner, both in good condition. New Ethmoid bone and tooth remover in perfect condition. FS-844, The National Provisioner, 15 Park Row, New York City.

Rendering Tanks

For sale, two new jacketed (staybolted) rendering tanks, 3'6" diameter by 11'0" long, concave head with 11"x15" manhole, cone bottom with drop door, \$550 each. F. O. B. Jersey City, FS-723, The National Provisioner, 15 Park Row, New York.

Lard Roll, Press and Hasher

For sale, Brecht double lard roll complete with pressure pump and all fittings; two new 500-ton Hydraulic Press Mfg. Co., tankage presses; one Jumbo lard hasher attached to 75 H.P. motor. All equipment in first-class condition. Acme Oil Corporation, 189 North Clark Street, Chicago, Ill.

Business Opportunities

Chance for Packer with Capital

Old established packing company in Pacific Northwest, splendidly equipped with new and modern plant and U. S. government inspection, with fine territory for raw material and finished product, could use \$100,000 to \$150,000 for expansion purposes. Executive position could be arranged for competent party with required capital. W-792, The National Provisioner, 15 Park Row, New York City.

Men Wanted

Salesman Wanted

Wanted, a salesman, experienced in provision trade to sell imported bacon in New York City. Reply fully, stating age, experience and qualifications. W-851, The National Provisioner, 15 Park Row, New York City.

District Sales Manager

Wanted, several experienced salesmen with more than the average sales ability as district sales managers for Jim Vaughan, The New Electric Meat Cutter, Vaughan Company, 730-40 N. Franklin Street, Chicago, Ill.

Positions Wanted

Position as Manager

Inedible rendering superintendent desires position as manager. If you want a go-getter who can bring results, answer this ad. W-852, The National Provisioner, Old Colony Bldg., Chicago.

Wants a Foreman's Position

Position wanted as foreman. Have had 15 years experience in hog killing and cutting departments. Practical in all details of economical production and up-to-date systems. Capable of taking charge of any size hog killing and cutting department. W-850, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Capable Office Manager

Capable packinghouse office manager and purchasing agent, age 35, wants position. Can install practical systems. Will consider \$300 per month with growing concern, where conscientious services are appreciated. W-853, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Sales Manager

Experienced sales manager open April 1st. Branch house and car route experience. All reference. Middle west or southern connection preferred. W-854, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Opening for Superintendent?

Position wanted, as superintendent in small or medium-sized packing house. Thoroughly practical, with all details in economical production such as hog killing and cutting, curing, beef killing and by-products. Very successful packinghouse record. W-841, The National Provisioner, Old Colony Bldg., Chicago, Ill.

By-Product Executive

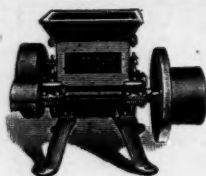
Sales manager with 15 years experience with big and small packers in manufacture and sale of animal and poultry protein feeds; fertilizer, and manipulation of raw materials through most profitable channels. Also familiar with tallows, greases, bones, hair, glue, glue stocks, sausage casings, etc. Age 35; married. Now employed but considering change for personal reasons. Best references. W-839, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Packing Plant Executive

Wanted, to hear from packer who can place in his organization, a practical all-around packing house man with all references as to ability and character. Experienced plant operator, sales manager and live stock buyer, having had his training in small and medium sized plants. Can handle men and effect economies. At present in charge of plant, but wishes to make change. W-837, The National Provisioner, 15 Park Row, New York City.

The National Provisioner Classified Ads bring quick results!

Read the Classified Ads.



The Wilson
No. 14
Bone
Crusher
for Fertilizer
Manufacturers

A very durable machine to be used with the

Dry Rendering Process

to crush beef scrap, cracklings, dry and green bone.

Capacity 10,000 to 14,000 lbs. per hour, weight 3,000 lbs., 30 horse power also smaller sizes.

Write for catalog and prices

Easton Engineering & Machine Co.
Successor to Wilson Brothers
North Delaware Drive
EASTON, PA., U. S. A.
Dept. N

Grinds Cracklings and Expeller Cake

"Have 3 Williams hammer mills grinding bones, tankage, chicken feed, also cracklings before going to expellers, and can highly recommend them."

M. L. Shoemaker & Co.,
Philadelphia, Pa.

The ease with which the patented sharp hammers cut through tough material has made the "825" the standard grinder for cracklings, expeller cake and other dry rendered by-products. Endorsements like the above and installations in America's largest plants prove the value of these patented hammers. Williams & Co. now use six. Write for data on the "825" or the "Mogul" for heads, carcasses, entrails and meat cake.

Williams Patent Crusher & Pulv. Co.
2708 N. 9th St., St. Louis, Mo.

CHICAGO
37 W. Van Buren St.

NEW YORK
15 Park Row

SAN FRANCISCO
415 5th St.



Williams

PATENT CRUSHERS GRINDERS SHREDDERS



STOKERS

Builders of Mechanical Stokers
for 36 years

Sales and Service Offices
in All Principal Cities

Address Nearest Office

Westinghouse Electric & Mfg. Co.
So. Philadelphia Works, Philadelphia, Pa.



SCRAP PRESS

60 to 900 Tons

At the top in Quality
At the Bottom in Price
Ask us about them

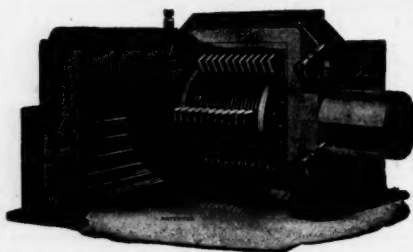
Dunning & Boschert Press Co., Inc.
382 West Water St., Syracuse, N.Y., U.S.A.
Established 1872



DRYERS--EVAPORATORS--PRESSES
RENDERING TANKS AND
BY-PRODUCT MACHINERY

THE AMERICAN BY-PRODUCTS MACHINERY CO.
26 Cortlandt St., New York

STURTEVANT



Macerator and Grinder

FOR

Bones and Carcasses,
Butchers and Packers Refuse,
Dry or Wet Rendering,
Cracklings, Scrap, Tankage,
Dry and Green Bone,
Expeller Cake.

SPECIAL HAMMERS, CUTTERS AND GRATES to produce maximum outputs.
"OPEN-DOOR" ACCESSIBILITY—belt driven or direct connected.
Roller bearings, heat treated shaft, large feed opening.
USED BY LARGEST PACKERS

STURTEVANT MILL CO., HARRISON SQUARE BOSTON, MASS.

New Southwark Curb Presses

For Fats, Tallow and Fertilizers, Etc.

Two Column Quick Acting Presses

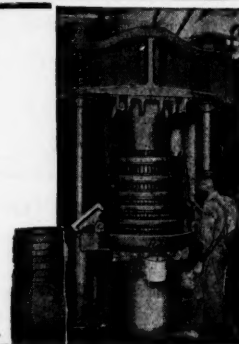
Write for Special Bulletin on Curb Presses

SOUTHWARK
FOUNDRY AND MACHINE CO.
PHILADELPHIA, PA.

100 E. South St.,
Akron, O.

434 Washington Ave.
Philadelphia, Pa.

343 S. Dearborn
Chicago, Ill.



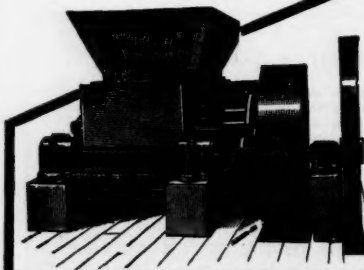
BONE CRUSHERS

for green, dry or junk bone from the smallest to the largest pieces and reduce them to suitable sizes

Write for catalog

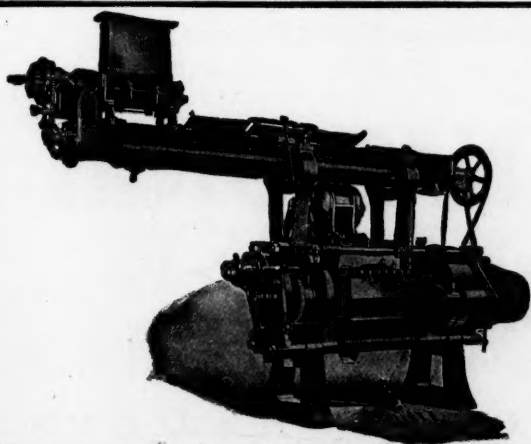
STEDMAN'S FOUNDRY & MACHINE WORKS
Founded 1834
AURORA, INDIANA

New York Office: The American By-Product Machinery Co., 26 Courtlandt St.
Atlanta Office: Murphey-Rountree Co., Hurt Building, District Sales Representatives.



ALPHABETICAL INDEX TO ADVERTISERS

A —Acme Engineering Co.....	15	Fort Worth Laboratories.....	42	New York Butchers' Supply Co.....	16
Airblast Corporation.....	7	Frick Company.....	42	Nitrate Agencies Co.....	14
Allbright-Nell Co., The.....	64	G —Gardner & Lindberg.....	46	North Packing & Provision Co.....	58
Allied Packers, Inc.....	55	Geck, Inc., D.....	62	O —Omaha Packing Co.....	56
American By-Products Machinery Co.....	64	Gem City Boiler Co.....	8	Oppenheimer & Co., S.....	16
American Can Co.....	35	General Box Co.....	14	Oppenheimer Casing Co.....	16
American Casing Co.....	16	General Motors Trucks Co.....	14	P —Pacific Coast Borax Co.....	62
American Schaeffer & Budenberg Corp.....	28	Gloekler Co., Bernard.....	14	Packers' Architectural & Engineering Co.....	46
Anders & Reimers.....	46	Greenwald Packing Co.....	58	Packers Machinery & Equipment Co.....	6
Anderson Co., The V. D.....	65	Griffith Laboratories.....	28	Packhouse By-Products Co.....	62
Anderson Box & Basket Co.....	28	Grundler Patent Crusher & Pulv. Co.....	31	Patent Casing Co.....	14
Arbogast & Bastian Co.....	61	Guggenheim Bros.....	58	Patterson Parchment Paper Co.....	14
Arctic Ice Machine Co., The.....	20	H —Hale Co., H. P.....	13	Perrin & Co., Wm. R.....	30
Armour and Company.....	20	Hall, Lloyd A.....	13	Pfaelzer & Sons, Inc., Louis.....	61
Arnold Bros., Inc.....	55	Ham Boiler Corporation.....	13	Pine & Munnecke Co.....	46
Aspegren & Co., Inc.....	33	Hammer Boiler & Tank Co.....	13	Pittsburgh Provision & Packing Co.....	59
Atmospheric Conditioning Corp.....	—	Hammond & Co., G. H.....	57	Powers Regulator Co., The.....	30
Auto Car Co.....	—	Hanley & Co., T. B.....	18	Procter & Gamble Co., The.....	34
B —Backus, Jr. & Sons, A.....	12	Harker & Co., Mason.....	62	R —Ramsbottom Hog Purchasing Co.....	39
Bangs, Berry & Terry.....	39	Hately Bros. Co.....	58	Rath Packing Co., The.....	59
Barber-Goodhue Co., A. H.....	28	Heekin Can Co.....	56	Real Sausage Co., The.....	60
Battelle & Renwick.....	1st cover	Hell Packing Co.....	46	Refrigerating World.....	—
Battle & Co., W. P.....	16	Henschien & McLaren.....	46	Rempe Company.....	4
Beckstein & Co.....	16	Hetzle & Company.....	58	Ridgway & Sons Co., Craig.....	19
Bell Co., The Wm. G.....	51	Higbie Salt Co.....	14	Riley, Jr., C. W.....	46
Berg Casing Co., J. H.....	16	Hill Manufacturing Co.....	4	Rogers, F. C.....	31
Berrigan, J. J.....	9	Hoffman Co., Inc., J. S.....	61	Rohe & Brothers.....	1st cover
Best & Donovan.....	8	Hornel & Co., Geo. A.....	55	S —St. Louis Independent Packing Co.....	55
Blanton Co., The.....	32	Horn & Supply Co.....	48	San Francisco Salt Refinery.....	18
Borchmann & Stoffregen.....	16	I —Independent Casing & Supply Co.....	16	Sander Mfg. Co.....	14
Bott Brothers Mfg. Co.....	53	Independent Packing Co.....	59	Sawdust Sales Co.....	18
Boyd, Lunham & Co.....	16	International Harvester Co. of America.....	66	Schluderberg, T. J. Kurdie Co., The Wm.....	55
Brand & Sons, M.....	16	International Provision Co.....	60	Schnieder Mfg. Co., Geo. J.....	—
Brecht Co., The.....	2nd cover	International Raw Material Corp.....	16	Schroth Packing Co., J. & F.....	59
Brecht Co., The.....	14	J —Jackle, Geo. H.....	34	Schwartz-Feaman-Nolan Co.....	38
Brennan Packing Co.....	58	Jamison Cold Storage Co.....	45	Schweisheimer & Fellerman.....	16
British Casing Co.....	14	Johns-Manville Co.....	3	Shafer & Co.....	61
Brookshire Cheese Co.....	—	Johnston, E. E.....	38	Short Milling Co., J. R.....	—
Burnette Co., C. A.....	61	K —Kaeslin Brothers.....	—	Sinclair & Co., Ltd., T. M.....	58
Burt & Co., M. P.....	46	Kahn's Sons Co., E.....	61	Skipworth, E. W.....	62
C —California By-Products Co.....	16	Kalamazoo Boiler Co.....	53	Smith's Sons Co., John E.....	8
Callahan & Co., A. F.....	48	Kalamazoo Tank & Silo Co.....	8	Smoked Products Co.....	6
Carter, Fred B.....	62	Kalamazoo Vegetable Parchment Co.....	47	Southwark Foundry and Machine Co.....	64
Casings Produce Co., Inc.....	14	Keane Co., T. T.....	60	Springfield Provision Co.....	—
Chatillon & Sons, John.....	53	Keeley, Thos. F.....	18	Squire & Company, John P.....	61
Chemical & Engineering Co.....	27	Kennett-Murray.....	39	Stahl, Inc., Otto.....	61
Chicago Packing Co.....	61	Kern, Inc., George.....	56	Stedman's Foundry & Machine Work.....	64
Cincinnati Butchers' Supply Co., The.....	11	King & Co.....	60	Stern & Sons, Joseph.....	59
Cleveland Kleen-Kut Mfg. Co., The.....	10	Knight & Son, Henry.....	39	Stevenson Cold Storage Door Co.....	42
Columbus Packing Co., The.....	60	Knowles, James.....	62	Sturtevant Mill Co.....	64
Conron Bros. Co.....	60	Kohn, Inc., Emil.....	60	Sullivan Packing Co.....	59
Consolidated By-Products Co.....	16	Kouterick, Inc., Charles D.....	62	Superior Packing Co.....	60
Consolidated Dressed Beef Co.....	60	Koven & Brothers, L. O.....	8	Sutherland Paper Co.....	8
Consolidated Rendering Co.....	60	Kramer, L. A.....	59	Swenson Evaporator Co.....	24
Concoran, Inc., A. J.....	1st cover	Krey Packing Co.....	59	Swift & Co.....	4th cover
Cork Import Corp.....	42	L —Lang, J.....	16	T —Taylor Instrument Co.....	53
Corkran, Hill & Co.....	56	Laudenslager, Inc., J. K.....	53	Theurer-Norton Provision Co.....	57
Cross, Roy, Eberhart & Harris.....	62	Layton Co., The.....	60	Thomas-Allbright Co.....	—
Cudahy Packing Co., The.....	59	Levi & Co., Inc., Berth.....	16	Thomson & Taylor Co.....	14
D —Danahy Packing Co.....	55	Levi & Company, Harry.....	16	Toledo Scale Co.....	—
Dashew, Leon.....	46	Link Belt Co.....	42	U —United Cork Co.....	44
Davidson Commission Co.....	46	Livzey, John R.....	42	United Dressed Beef Co.....	56
Davidson Co., M. T.....	8	Loeb, Daniel.....	19	United States Can Co.....	10
Day Co., The J. H.....	58	London, Midland & Scottish Ry. of G. B.....	16	United Steel & Wire Co.....	28
Decker & Sons, Jacob E.....	44	Los Angeles Casing Co.....	16	V —Vilter Mfg. Co., The.....	—
De La Vergne Machinery Co.....	44	M —McMillan Co., J. T.....	56	Vincent & Co.....	62
Dempsey, Frank L.....	46	Manaster & Bro., Harry.....	58	Vissman & Co., Inc., C. F.....	58
Denholm Bros. & Co., J. M.....	60	Manifest Service Co.....	62	Vitrolite Co.....	36
Diamond Crystal Salt Co.....	57	March Packing Co.....	58	Vogt & Sons, Inc., F. G.....	55
Dold Packing Co., Jacob.....	12	Massachusetts Importing Co.....	16	W —Westinghouse Electric & Mfg. Co.....	64
Dubuque Steel Products Co.....	57	Mathieson Alkali Works.....	5	Wheeling Corrugating Co.....	—
Dunlevy-Franklin Co.....	64	Mayer & Co., Oscar.....	60	Whiting & McMurray.....	38
Dunning & Boschert Press Co., Inc.....	17	Mechanical Mfg. Co.....	3rd cover	Wilkins Bros.....	48
Du Pont De Nemours & Co., E. I.....	63	Miller & Hart.....	58	Williams Patent Crusher & Pulv. Co.....	64
Durr Packing Co., C. A.....	63	Mono Service Co.....	12	Wilmington Provision Co.....	60
Dyer, Arthur.....	62	Morrell & Co., John.....	61	Wirfs, E. J.....	43
E —Early & Moor, Inc.....	16	Morris & Co.....	1st cover	Woolson Spice Co.....	—
East Side Packing Co.....	56	Morrow Insulating Co., Inc.....	42	Wynantskill Mfg. Co.....	18
Easton Engineering & Machine Co.....	64	Murphy Co., J. W.....	39	Y —York Manufacturing Co.....	51
Enterprise Mfg. Co. of Pa., The.....	12	Mutual Sausage Co.....	47	Z —Zaun, H. C.....	62
Enterprise Stamping Co.....	12	N —National Box Co.....	—		
Ettlinger & Co., Inc., M.....	16	National Carton Company.....	18		
F —Fairbanks Morse & Co.....	10	Neely, Roy L.....	27		
Felin & Co., Inc., John J.....	59	Nell & Company, B. F.....	10		
Flash Co., The Edward.....	34				
Ford Co., The.....	—				



More Profit in Cracklings

Cracklings made in the Anderson Crackling Expeller contain a higher percentage of ammonia and lower percentage of grease, and will therefore show a profit of approximately \$10 per ton over hydraulic-pressed cracklings.

Write for complete information

Manufactured by

The V. D. Anderson Co.

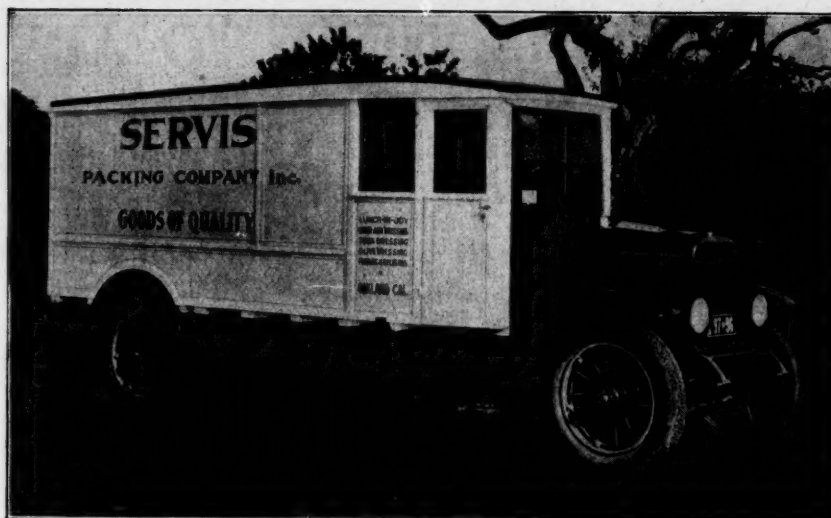
1985 W. 96th Street

Cleveland, Ohio

International Motor Trucks are sold and serviced through the largest company-owned truck service organization in the world. Direct company branches are located in 105 cities as follows:

Aberdeen, S. D.
Akron, Ohio
Albany, N. Y.
Amarillo, Tex.
Atlanta, Ga.
Auburn, N. Y.
Aurora, Ill.
Baltimore, Md.
Billings, Mont.
Birmingham, Ala.
Bismarck, N. D.
Boston, Mass.
Buffalo, N. Y.
Cedar Falls, Iowa
Cedar Rapids, Iowa
Charlotte, N. C.
Chattanooga, Tenn.
Cheyenne, Wyo.
Chicago, Ill. (3)
Cincinnati, Ohio
Cleveland, Ohio
Columbia, S. C.
Columbus, Ohio
Council Bluffs, Iowa
Dallas, Tex.
Davenport, Iowa
Dayton, Ohio
Denver, Colo.
Des Moines, Iowa
Detroit, Mich.
Dubuque, Iowa
Duluth, Minn.
East St. Louis, Ill.
Eau Claire, Wis.
Elmira, N. Y.
El Paso, Tex.
Evansville, Ind.
Fargo, N. D.
Fort Dodge, Iowa
Fort Wayne, Ind.
Fort Worth, Tex.
Grand Forks, N. D.
Grand Rapids, Mich.
Green Bay, Wis.
Harrisburg, Pa.
Helena, Mont.
Houston, Tex.
Hutchinson, Kan.
Indianapolis, Ind.
Jackson, Mich.
Jacksonville, Fla.
Kankakee, Ill.
Kansas City, Mo.
Knoxville, Tenn.
Lincoln, Neb.
Little Rock, Ark.
Los Angeles, Calif.
Louisville, Ky.
Madison, Wis.
Mankato, Minn.
Mason City, Iowa
Memphis, Tenn.
Milwaukee, Wis.
Minneapolis, Minn.
Minot, N. D.
Nashville, Tenn.
Newark, N. J.
New Orleans, La.
New York, N. Y.
Opelousburg, N. Y.
Oklahoma City, Okla.
Omaha, Neb.
Parkersburg, W. Va.
Parsons, Kan.
Peoria, Ill.
Philadelphia, Pa.
Pittsburgh, Pa.
Portland, Ore.
Quincy, Ill.
Richmond, Ind.
Richmond, Va.
Rochester, N. Y.
Rockford, Ill.
Saginaw, Mich.
St. Cloud, Minn.
St. Joseph, Mo.
St. Louis, Mo.
Salina, Kan.
Salt Lake City, Utah
San Antonio, Tex.
San Francisco, Calif.
Sioux City, Iowa
Sioux Falls, S. D.
South Bend, Ind.
Spokane, Wash.
Springfield, Ill.
Springfield, Mo.
Terre Haute, Ind.
Toledo, Ohio
Topeka, Kan.
Watertown, S. D.
Wichita, Kan.
Winona, Minn.

Three great factories are devoted exclusively to the manufacture of International Trucks. A corps of factory-trained Road-Engineers inspect regularly and without charge all Internationals in service.



Plain Every-Day Hauling

The job of a motor truck is to haul loads in all seasons and to go on doing it for years. After you have invested in trucks, the less you hear about them—except good words from your accounting department, your customers, and your drivers—the better. You want consistent low-cost hauling.

Motor trucks lead hard lives. It is not easy to build trucks that stand the gaff, but they are easy for you to find—in Internationals. Thousands of firms whose hauling needs are as insistent as yours are proving it to their complete satisfaction.

International Motor Trucks are the products of twenty years automotive experience. You will find the result of that long experience in the sound principles of design and in every mechanical detail of International Trucks. And there are other factors in what International offers you; go outside of the truck itself and give a thought to the matchless service outlined in the column at the left. Is assurance of dependable service, near at your hand, also a part of what you ask of a truck?

International Heavy-Duty Trucks are built in 3,000, 4,000, 6,000, 9,000 and 10,000-pound maximum capacities with bodies to meet every requirement. There is also a sturdy Speed Truck for loads up to 2,000 pounds. Upon request we will gladly supply you with names of International owners in your own line of business and the address of the nearest showroom where the full line of new models is on display.

INTERNATIONAL HARVESTER COMPANY

606 So. Michigan Ave.

of America
(Incorporated)

Chicago, Ill.

INTERNATIONAL HARVESTER TRUCKS COMPANY

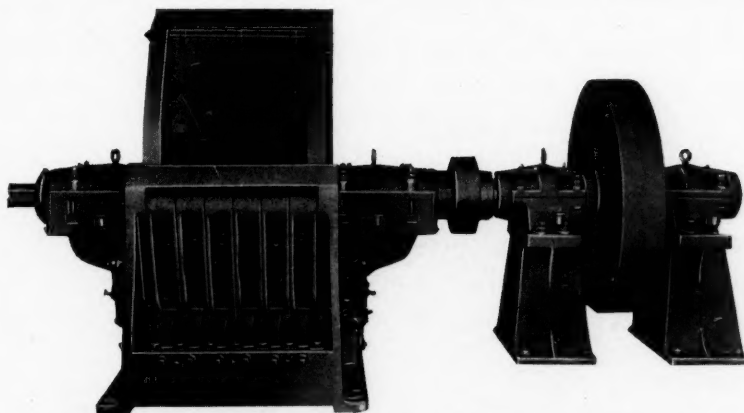
FOR LOW-COST HAULING

"HOGS"

That's what they are—not grinders, but—

"HOGS"

Entirely a new idea a year ago, but now in successful operation in a number of houses. Several Packers have already ordered the second and third machine.



The Mitts & Merrill No. 372 Hog with flywheel unit. (Patented.)

This Machine Solves the Condemned Carcass and Dead Animal Problem

The four sizes will handle anything from shop fats or cracklings to a whole Beef, Horse or Hog carcass

- No. 15—CRD Will grind shop fats, small hogs, and $\frac{1}{8}$ Beef Carcasses
- No. 15—CRE Will grind shop fats, hogs, and $\frac{1}{4}$ Beef Carcasses
- No. 25—CRE Will grind shop fats, hogs, and $\frac{1}{2}$ Beef Carcasses
- No. 25—CRF Will grind shop fats, hogs, and whole Beef Carcasses

This Hog was designed for grinding into a fine and uniform product suitable for rendering and dry rendering purposes, shop fat and bones of any size that may be fed into the spout opening. When equipped with flywheel unit it will also readily handle carcasses up to the full width of the spout. The Hog will also reduce cracklings up to the full width of the spout, 10" to 12" in thickness, and produce without regrinding a product approximately 50 per cent seven mesh, suitable for poultry food.

The principle of the Hog is very similar to that of an Alligator Shear as used in junk yards for cutting metal. There are four shear blades made from $1\frac{1}{4}$ " x 6" stock that extend

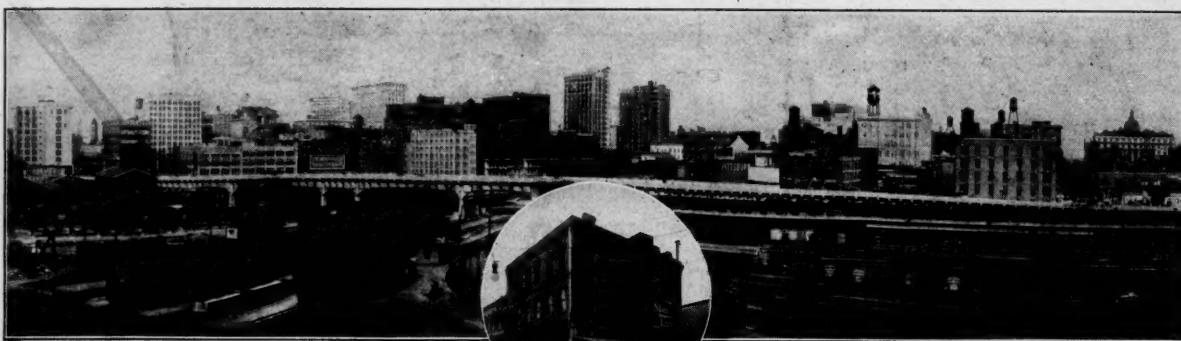
across the full face of the cylinder. These blades are offset so as to give a shear of $2\frac{1}{2}$ " in their length. These blades shear against four stationary blades located around the lower half of the cylinder in the frame. Therefore, meat scrap and bones are cut and recut a number of times before being discharged at the rear of the machine.

A safety device consisting of a series of swing doors 5" wide is located in the feed spout of the Hog. These swing doors are held in place by iron struts. In event of large pieces of metal being thrown into the Hog the swing door at the point where the first rotary shear blade comes in contact with the metal is forced open, breaking the strut.

Further particulars on request.

THE MECHANICAL MANUFACTURING COMPANY

"If It's for the Packinghouse—We Make It" Pershing Road and Loomis St., CHICAGO, ILL.



ABOVE: The impressive panorama of busy, down-town Atlanta.

AT LEFT: The Swift & Company branch house in Atlanta.

Atlanta is Typical of the New South

The South is becoming every day more thoroughly industrialized, the population concentrating in the big cities. Atlanta, in the heart of the cotton country, is a typical city of the "Dixie" of the present.

In recognition of the possibilities of this region, Swift & Company has for a long time maintained a branch house in Atlanta, serving the needs of the community as other communities the nation over are served by five hundred such branches.

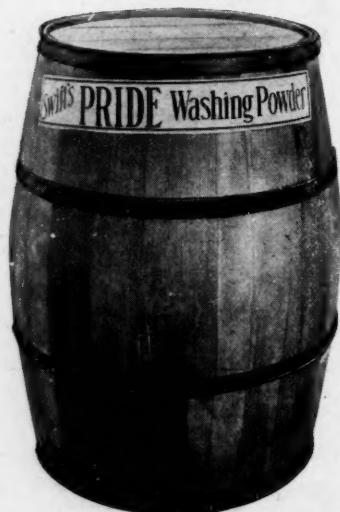
• • •

Pride Washing Powder is a daily requirement of the packing plants in the Atlanta district, and they obtain it quickly and easily from the local Swift service station. Such users of Pride Washing Powder for large-scale cleaning up purposes know that no other agent

does the work so well, so quickly, or so economically.

What is true of Atlanta is true of the vicinity in which your packing plant is located. The same high quality product, backed by the same incomparable service, is yours as you want it.

Order a trial barrel of Pride Washing Powder from your local Swift & Company branch house today.



Pride Washing Powder

for all packing house cleaning

Swift & Company
Soap Department
Chicago

